



# Science and Technology for Meat Analogues

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Conference | 3 - 4 March 2021



**WAGENINGEN**  
UNIVERSITY & RESEARCH

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The one and a half day Conference 'Science and Technology for Meat Analogues' will present the latest research insights and findings relating to the technology for the production of fibrous, plant-based materials on nano- to macro-scale, resembling the structure, the fibrous texture and the juiciness of meat better than commercially available products.

By 2050, population growth and increased prosperity will double the global demand for meat, putting a huge burden on the planet. Nutritionally, proteins from plants such as peas or soy would be excellent protein sources; however most consumers prefer meat and meat products. A way to reduce the consumption of these products is the development of plant-based analogues for meat or meat-like products. Consumer sciences indicate that the products that most closely resemble meat or meat products are likely to have the best chance of being chosen by the broadest range of consumer groups.

### Excellent opportunity

This requires a scientific basis in order to understand the structuring process of meat analogues, incorporating flavour components, fat and other ingredients to develop further technologies necessary for creating the next generation of consumer-accepted meat analogues products.

This international Conference therefore connects the latest research results with the broad expertise of industry and knowledge institutes. The interdisciplinary Conference is an excellent opportunity for researchers, industrial stakeholders and other users interested in this topic to explore potential solutions for better meat analogues. Insights from 'Plant Meat Matters' - as well as other projects - will be shared at this Conference, together with presentations from invited speakers working in the field of meat analogues and related areas.

### Next generation Meat analogues

In November 2018, the first Conference 'Science and Technology for Meat Analogues' was organised in Wageningen, with 25 scientific presentations and 145 attendees. Both Conferences are organised by Wageningen University & Research and the public private partnership 'Plant Meat Matters'. This project is building the required scientific basis in order to understand the

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structuring process, incorporating flavour components, fat and other ingredients.

Within this partnership, which covers the entire vegetable protein chain, this scientific basis is being used to further develop the shear cell technology. This technology enables the production of the next generation of consumer-accepted meat analogue products with improved characteristics, lower production costs and reduced environmental impact in comparison with meat analogues commercially available.

## Scientific and Organising Committee:

- Jacqueline Berghout
- Atze Jan van der Goot
- Nam-Phuong Humblet-Hua
- Julia Keppler
- Ariette Matser
- Laurice Pouvreau
- Andrea Selezjova
- Ruud van der Sman

## Call for Abstracts

Scientists are cordially invited to present their latest results on science and technology for meat analogues. Please submit your abstract for an oral or poster presentation to [meat-analogues@wur.nl](mailto:meat-analogues@wur.nl) before 1 December 2020. The abstract should contain the title of the presentation, authors and affiliations and a half-page description of your presentation. We will inform you if your abstract has been selected for presentation after 15 January 2021.

## Conference Themes

### *Science for Meat Analogues:*

- Rheology, Structure Analysis
- Chemistry
- Adjacent Fields: Plastics, Fibrils, Phase behaviour

### *Ingredients Functionality for Meat Analogues:*

- Fractionation, Requirements for Ingredients, Structuring Behaviour

### *Structuring Technologies for Meat Analogues:*

- Extrusion, Shear Cell Technology, 3D printing, spinning, fermentation

### *Product Quality of Meat Analogues:*

- Process – Product Interaction
- Water Holding and Juiciness
- Taste and Flavour
- Consumer Acceptance

### *Societal Impact of Meat Analogues:*

- Sustainability of Ingredients and Processes for Meat Analogues
- Health and Nutrition of Meat Analogues

## Date and Venue

This one and a half day Conference will be held either as a blended event or as an online event, from Wednesday 3 March from 12.00 hrs. until Thursday 4 March 2021.

Please note that this Conference will definitely go ahead. However, later in the year due to the pandemic, a decision will be reached to determine whether the Conference will be held as a blended event with both options either to attend the Conference in Wageningen or remotely, or whether the Conference will only be organised as an online event.

## Conference Fee and Registration

The Conference fee is € 345,- ex VAT for onsite event or € 195,- ex VAT for online event.



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## Contact us

For more information, please send an email to [meat-analogues@wur.nl](mailto:meat-analogues@wur.nl), or check the [website](#).

## Important dates

- 01 December 2020 Deadline for submission of abstract
- 01 February 2021 Deadline for conference registration
- 03-04 March 2021 Conference