Innovation pathways for the Irish plant-based food sector using sustainable & locally sourced ingredients

Martin Fleming | April 7th 2022

C[°]ENTERPRISE</sup> IRELAND



Client plant/crop questionnaire was live in 2020/21



25 survey questions were asked across 3 areas:

- Market, Trends and Supply Chains.
- Research Agenda and Infrastructure in Ireland.
- Innovations and Potential Disruptions (a worldview).
- Over 20 responses from clients.
- Good balance of client response from Large MNCs SMEs Start-ups/HPSUs
 - El confidentiality critical for certain large/PLC clients cannot be shared.
 - Other respondents OK for feedback to be shared anonymously.
 - Some detailed and high quality perspectives received from clients which has kicked off new plant-based ingredient research conversations.

Some Responses

•Would Irish sourced raw materials be a market advantage ?

- •- It would be a key quality and marketing advantage
- •- Possibly is sustainable
- -- It would be for production sites in Ireland
- •- Yes as it would be import for consumers who are concerned about GHG and footprint
- •- Yes, but range of crops possible to grow is narrow
- •- There is interest from some farmers in alternative crops

•Where do you see major gaps in plant based research in Ireland ?

- In niche/high protein crop development
- •- Gap in measuring the carbon footprint of alternative proteins
- •- Lack of contract processing facilities for plant protein extraction
- •- In the need to show full sustainable differentiation
- •- Apply innovation to achieve the same levels of knowledge as dairy ingredients

Some Responses

•What are the potential technology disruptors to the sector ?

- •- Processing technology, modern extraction and data driven analytics
- •- Crop management, optimisation, species of crops
- -- Lab grown meat and dairy, new bio-purified inputs
- •- Ingredient assessment technologies
- •- Separation, isolation, drying technologies
- -- Sustainability and traceability chains being easier to document

•Where can Ireland use technology and innovation to achieve sector potential ?

- Development of sustainable technologies for processing & drying (freeze drying, Enwave, VOMM drying)
- •- Collaboration with companies who have global research and extensive knowledge
- •- Significant long term R&D investment in order to raise capability
- •- Projects will lead to commercialisation of highly functional ingredients
- •- Opportunity exists as can be seen from the commercial market, to be a player on a global scale



Some products on the Irish market or about to launched.....

PLANT-IT

MEAT-FREE BURGERS



Meet the Family











All are aware of.....











https://marketresearch.e nterpriseireland.com/plant-basedfoods-market-reports/



https://foodworksireland.ie/



Approximately 50% of 2021 applications to join the Food Works Programme had a plant based ingredient or product interest at their proposal centre – highlighting the potential opportunities in the area.

Top line comments on survey content.

- We have received some new high quality information from clients from the survey.
- All respondents recognise the massive opportunities and growth rate potential.
- Lots of activity is happening in the background, some was under our radar in El.
- Sector dependence on internationally traded plant based ingredient commodities is striking what quality are we getting and what are the sustainability impacts in the long term
- Feedback points to **missed domestic agronomy and potential supply opportunities** what crops can we grow and exploit sustainably and economically?
- Repeated mention of the lack of suitable Process Pilot facilities for crop/plant dairy for e.g. is well served at MTL, expected that IBF's REDF funded facility will come on line later this year to fill some gaps.
- The questionnaire has led to new plant-based conversations with clients scope being examined for new **in-company research projects (Agile R&D support) and Innovation Partnerships.**
- Potential to look at **individual** and **multi-partner Innovation Partner Project** in plant based arena.
- **Thinking bigger** what is needed to deliver plant ingredient and processing infrastructure to grow and scale the sector...?

EI - Supporting Client led projects



- The questionnaire has led to new plant-based conversations with clients scope being examined for new in-company research projects (Agile/R&D support) and Innovation Partnerships.
- Potential to look at a multi-partner Innovation Partner Project in plant based arena building on successful multi-partner projects such as:
 - SAFE UCD (€1.7M); DairyTech UCD-Lyons (€1M) and relatively recently approved Teagasc/MTL - SuperDry and UCD - Seaweed ingredients for Animal Nutrition multipartner Innovation Partnership projects.
- High Potential Start Up Funding Equity Support for business plans with growth ambition
- **Thinking bigger** using the funding landscape, how can we drive plant R&D and ingredient/processing agendas and develop the infrastructure, to grow and scale this sector.











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Protein-I : UCD to lead a €3.1M project to diversify plant-protein production across island of Ireland – DAFM & DAERA NI funded



The Future of Food Innovation

