

CPF 1 Project Selection

Project Title	Funding stream	Lead partner	Collaborating partners
AlgaFlow: a novel approach for land-cultivation of high protein green seaweeds	Demonstration	University of Exeter	The Cornish Seaweed Company
Plant-based egg-alternatives for food manufacturers	Demonstration	University of Leeds	OGGS (Alternative Foods London Ltd)
A biofidelic test method for characterization of alternative proteins	Demonstration	University of Sheffield	New Food Innovation Ltd
Towards Sustainable Commercial Production of Sweet Proteins: Precision Fermentation Optimisation in a Rotating Spiral Bioreactor	Demonstration	University of Sheffield	MadeSweetly (UBLI LTD)
Nutritional optimisation of juvenile Black Soldier Fly (<i>Hermetia Illucens</i>) Larvae	Innovation Sprint	University of Nottingham	Fairman Knight & Sons Ltd
Advanced Interfacial Characterisation and Protein Discovery of Precision-Fermented Dairy Proteins for Sustainable Food Applications	Mobility Award	University of Reading	University of Granada
Development of a Purification and Quantification Method for a Novel Lanthipeptide from Engineered Bacteria	Mobility Award	Teesside University	Beijing Technology and Business University
Understanding Chef trainees and educators' knowledge and attitudes towards alternative proteins	Networking Award	Brunel University of London	Flourish Food Science (a brand of Altmore Enterprise Ltd)
Networking Event on Small Angle Scattering for Alternative Protein Innovations (SAS-API)	Networking Award	University of Leeds	MicroLub, Oatly Ltd, LS Instruments
Cultivating interdisciplinarity: a co-creative approach to cellular agriculture educational resources	Networking Award	Aston University	Cell Ag UK, GFI
NutriOpt: Optimisation of novel NutriLub technology for delivering nutrients in alternative protein-rich applications	POC1	University of Leeds	MicroLub Ltd

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Developing chemical treatments to reduce astringency of pea proteins	POC1	Kings College London	Ingredion
Smart Fermentation: In-Situ Prediction of Fungal Protein Yield and Microstructure Indicators via Ultrasonic-Optical Sensing	POC2	University of Nottingham	AlgaeCytes Ltd., Biopower Technologies Ltd.
Cellular agriculture vs. Sustainable protein: How do people respond to different framings of alternative proteins?	POC2	University of Sheffield	McDonalds UK
AROMAlign	POC2	University of Nottingham	Umami Bioworks
Yami: Yeast for Yummy Plant-Based Meat Alternatives	POC2	Imperial College London	Burford White Ltd T/A Shocken Foods

SPI-PRO: Novel functional protein ingredients from Spirulina microalgae for the food industry	POC2	Queen Margaret University	ScotBio
Exploring gut microbiome responses to novel plant-based protein mineral delivery technologies	POC2	University of Leeds	MicroLub Ltd.
First validation of Halophyte Protein Concentrate as a novel ingredient for salmon feeds	POC2	University of Stirling	Seawater Solutions
Broccoli biomass side streams as feedstock for nutritious and sustainable protein - Brotein	POC2	The James Hutton Institute	Upcycled Plant Power Ltd (UPP Ltd)
Procolate - Plant Protein fortified confectionery for a more sustainable, better-for-you snack	POC2	University of Leeds	Nestlé Product Technology Center York (confectionery R&D)
Fermentation-enhanced Pulse Ingredients for High-protein Vegan Cheese	POC2	University of Nottingham	Good Pulse Foods Ltd
The nutritional performance of cultivated meat: knowledge, metrics and technologies on protein quality and digestibility	POC2	University of Sheffield	Cellular Agriculture Ltd
Bridging Tradition and Innovation: Rhizopus-Based Fermentation for Sustainable Protein Supply	POC2	Imperial College London	Plant Meat Ltd (trading as THIS)

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Sustainably Grown Mushrooms: A Circular Resilient Solution for Nutrition Security and Climate Change (MYCO-SECURE)	POC2	The Rowett Institute, University of Aberdeen	Rhyze Mushrooms co-op CIC, Pictish Worms Ltd., Askew & Barrett (Pulses) Ltd., Hemp it Up
Fast Fat: accelerating adipogenesis for cultivated meat manufacture	POC2	University of Sheffield	SilVia Bio
Optimising downstream processing to boost fungal mycelium protein quality	POC2	University of Nottingham	Adamo Foods
Mind the gap: A comparative review of UK policies and public perceptions of cell-cultivated and precision fermentation proteins	POC2	University of Sheffield	Food Standards Agency (England and Wales), Food Standards Scotland, IPSOS
PulseShell: Non-Thermal Upcycling of Nephrops norvegicus By-Products via Enzymatic Hydrolysis, Ultrasound & Pulsed Electric Fields for Next-Gen Pet Foods	POC2	University of Leeds	Whitby Seafood
Next-Generation Wheat: Nutritional Enhancement via Solid-State Fermentation	POC2	University of Sheffield	Fibre Folks Ltd