

CPF 1 Project Portfolio

Project Title	Funding stream	Lead partner	Collaborating partners
AlgaFlow: a novel approach for land-cultivation of high protein green seaweeds - Demonstration Project	Demonstration	University of Exeter	The Cornish Seaweed Company
A biofidelic test method for characterization of alternative proteins - Demonstration Project	Demonstration	University of Sheffield	New Food Innovation Ltd
Towards Sustainable Commercial Production of Sweet Proteins: Precision Fermentation Optimisation in a Rotating Spiral Bioreactor - Demonstration Project	Demonstration	University of Sheffield	MadeSweetly (UBLII LTD)
Nutritional optimisation of juvenile Black Soldier Fly (<i>Hermetia illucens</i>) Larvae - Innovation Sprint	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 Awards	Mobility Award	University of Reading	University of Granada
Understanding Chef trainees and educators' knowledge and attitudes towards alternative proteins - Networking Award	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	Networking Award	University of Leeds	MicroLub, Oatly Ltd, LS Instruments
Cultivating interdisciplinarity: a co-creative approach to cellular agriculture educational resources – Networking Award	Networking Award	Aston University	Cell Ag UK, GFI,
NutriOpt: Optimisation of novel NutriLub technology for delivering nutrients in alternative protein-rich applications – POC 1	POC1	University of Leeds	MicroLub Ltd

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Developing chemical treatments to reduce astringency of pea proteins - POC 1	POC1	Kings College London	Ingredion
Smart Fermentation: In-Situ Prediction of Fungal Protein Yield and Microstructure Indicators via Ultrasonic-Optical Sensing - POC 2	POC2	University of Nottingham	AlgaeCytes Ltd., Biopower Technologies Ltd.
Cellular agriculture vs. Sustainable protein: How do people respond to different framings of alternative proteins? - POC 2	POC2	University of Sheffield	McDonalds Corporation
AROMAlign - POC 2	POC2	University of Nottingham	Umami Bioworks
Yami: Yeast for Yummy Plant-Based Meat Alternatives - POC 2	POC2	Imperial College London	Burford White Ltd T/A Shocket Foods

SPI-PRO: Novel functional protein ingredients from Spirulina microalgae for the food industry - POC 2	POC2	Queen Margaret University	ScotBio
Exploring gut microbiome responses to novel plant-based protein mineral delivery technologies - POC 2	POC2	University of Leeds	MicroLub Ltd.
First validation of Halophyte Protein Concentrate as a novel ingredient for salmon feeds - POC 2	POC2	University of Stirling	Seawater Solutions
Broccoli biomass side streams as feedstock for nutritious and sustainable protein - Brotein - POC 2	POC2	The James Hutton Institute	Upcycled Plant Power Ltd (UPP Ltd)
Procolate - Plant Protein fortified confectionery for a more sustainable, better-for-you snack - POC 2	POC2	University of Leeds	Nestlé Product Technology Center York (confectionery R&D)
Fermentation-enhanced Pulse Ingredients for High- protein Vegan Cheese - POC 2	POC2	University of Nottingham	Good Pulse Foods Ltd

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The nutritional performance of cultivated meat: knowledge, metrics and technologies on protein quality and digestibility - POC 2	POC2	University of Sheffield	Cellular Agriculture Ltd
Bridging Tradition and Innovation: Rhizopus-Based Fermentation for Sustainable Protein Supply - POC 2	POC2	Imperial College London	Plant Meat Ltd (trading as THIS)
Sustainably Grown Mushrooms: A Circular Resilient Solution for Nutrition Security and Climate Change (MYCO-SECURE) - POC 2	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 – POC 2	POC2	University of Sheffield	SilViA Bio
Optimising downstream processing to boost fungal mycelium protein quality - POC 2	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 - POC 2	POC2	University of Sheffield	Food Standards Agency, Food Standards Scotland, Food Standards Agency (Wales), IPSOS
PulseShell: Non-Thermal Upcycling of <i>Nephrops norvegicus</i> By-Products via Enzymatic Hydrolysis, Ultrasound & Pulsed Electric Fields for Next-Gen Pet Foods – POC 2	POC2	University of Leeds	Whitby Seafood
Next-Generation Wheat: Nutritional Enhancement via Solid-State Fermentation - POC 2	POC2	University of Sheffield	Fibre Folks Ltd