

CPFII Project Title	Funding stream	Lead RO	Partners
Snackfeel: Identifying mouthfeel signatures of high-protein savoury snacks	POC 1	University of Leeds	PepsiCo R&D
Alternative protein from microalgae fermentation - Turning by-products from the whisky industry into sustainable animal feed solutions	POC 2	SRUC	MiAlgae Ltd
Alternative Protein Innovation for Cats: Unlocking Digestive Performance in Feline Diets	POC 2	University of Leeds	Wyldlife Nutrition Ltd
Alternative Protein products: What's in a Name? A proof-of-concept academic-industry project to collectively review terminology and develop metrics to evaluate health and sustainability for improved academic and industry practice.	POC 2	University of Leeds	Spoon Guru Campden BRI Flourish Food Science Marlow Foods Ltd (Quorn)
Beyond Mimicking Meat: Sociological Evaluation and Proof-of-Concept Validation of a Non-Analogous Alternative Protein	POC 2	University of York	THIS
Developing the Next Generation AI-assisted Rapid Testing Tool for Alternative Protein Authentication with CRISPR/CAS and SERS (SPECTRA-PROTECT)	POC 2	Queens University Belfast	Bia Analytical Finnebrogue Wasatch Photonics
FuncAlga: Functional performance of next generation whole algae biomass ingredients for food applications	POC 2	University of Leeds	<i>University of Birmingham</i> Algenuity Ltd
Increasing Uptake of Plant-Based Alternative Protein Meals in Primary Schools: A Behavioural Science and Co-Design Approach	POC 2	University of Sheffield	ProVeg
Maintaining Texture And Flavour In Frozen Mycelium-Based Whole Cut Meat Alternatives To Unlock Commercial Scale Production	POC 2	University of Nottingham	Adamo Foods
MAPLE - MicroAlgal Proteins as Label-friendly Emulsifiers	POC 2	University of Sheffield	AgriFoodX
Self-adaptive Breeding: AI Assisted Optimisation of Insect Breeding for Sustainable Alternative Protein Yield	POC 2	University of Leeds	Entocycle
Sustainable fermentation feedstocks from food-industry co-products	POC 2	Sheffield Hallam University	New Food Innovation New Era Foods Wychland BioConsulting
Tempeh-Inspired Fermentation for a Clean-Label Whole-Muscle Mushroom Alternative	POC 2	Teesside University	MYCO

Inspection and compliance frameworks for innovative foods	POC 2	Imperial College London – Bezos Centre	FSA
Defining Quality and Productivity Benchmarks for Vertical Pulse Production (VertiPulse)	POC 2	James Hutton Institute	Intelligent Growth Solutions (IGS)
Evaluating the nutritional composition, protein digestibility and mineral bioavailability of microalgae, as a sustainable replacement for fishmeal in aquaculture	POC 2	University of Nottingham	AlgiSys
Growth and Anabolism from Insect and Normal Zoogenic protein (The GAINZ project)	POC 2	University of Surrey	AltaBioscience UK Edible Insect Association
Engineered OST Library for Precision Glycosylation of Recombinant Proteins in Komagataella phaffii	POC 2	University of Nottingham	Change Bio
A Novel Fungal Expression Platform for Bioequivalent Ovotransferrin	POC 2	Cranfield University	Hypha Pro
Digestibility and gut microbial influences of protein-rich ingredient from Brassica harvest side stream	POC 2	University of Leeds	Upcycled Plant Power (UPP)
Taste the difference: mapping the protein and organoleptic profile of sea moss in algal food product	POC 2	University of Greenwich	Duragchef Ltd
Targeted enzymatic pre-treatment of amaranth protein to improve digestibility and bio accessibility	POC 2	University of Reading	Amaranth Labs
Pilot Demonstration of Stable UK-Grown Pea Milk and High Value Protein Fractions for Sustainable Alternative Protein Applications	Demo	University of Lincoln	Dyson Farming Ltd
UK Crop Creamery: Resilient Plant-Based Dairy Alternatives from UK-Grown Fava Beans and Barley	Demo	University of Leeds	Pulse Processing Ltd Heugh Farm Ltd
Pilot scale, industry relevant demonstration of amaranth protein concentrate in RTD beverage systems	Demo	University of Reading	Amaranth Labs
Valorisation of Pot Ale as a Sustainable Source of Functional and Nutritional Protein Ingredients (Provale)	Innovation	James Hutton Institute	Arbikie Distillery
Quantifying Vicine and Convicine in Faba Bean-Enriched Flour and Bread for Safe Plant Protein Adoption	Innovation	James Hutton Institute	Whitworth Bros
Assessing the feasibility of Liquid Brain® device for predicting sensory and functionality in alternative proteins	Innovation	University of Leeds	Apoha Ltd

Shaping the Future of Alternative Proteins: An Interactive Workshop to Build Interdisciplinary Research Teams for Early Career Researchers (ECRs)	Networking	University of Cambridge	ProVeg
Developing Analytical and Translational Skills for Novel Microbial Peptides to Strengthen Sustainable Biotechnology Training	Mobility	Teesside University	Bioguard BioTech Ltd
Electric-field-mediated genome modification to dissect and demonstrate gene function in seed protein and anti-nutritional compound pathways in faba bean.	Mobility	James Hutton Institute	Institut für Pflanzenzüchtung, Justus Liebig University
Multi-omics driven decoupling of microbiome and resistome dynamics in insect protein feeds to support safe adoption in poultry systems	Mobility	Teesside University	Wageningen University & Research
AI assisted allergenicity prediction of alternative protein peptides	Mobility	University of Leeds	University College Dublin