

Alternative Proteins for Human Consumption

Area of research interest: [Novel and non-traditional foods, additives and processes](#)

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The UK is seeing growing interest in alternative protein sources to traditional animal-based proteins such as beef, lamb, pork, poultry, fish, eggs, and dairy. There is already an extensive market in alternative protein materials, however, technological advances combined with the pressure for more sustainable sources of protein has led to an acceleration of innovation and product development and the introduction of a large amount of new alternative protein ingredients and products to the market. These have the potential to dramatically impact on the UK food system.

This report is a combination of desk research, based on thorough review of the academic and non-academic literature and of the alternative proteins start-up scene, and presents an analysis of the emerging market for alternative proteins, the potential implications and the potential policy responses that the FSA might need to consider.

Four main categories of alternative proteins are presented and reviewed in this report:

- Plant-based meat substitutes
- Novel protein sources
- Proteins and biomass biosynthesised by microorganisms
- Cultured meat

Research report

PDF

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