

# Rape seed protein – a novel food ingredient



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## Project aim

*To demonstrate how to bring a novel food ingredient from the laboratory to the market*



## Results

Is rape seed protein *novel food*? Yes! It has not been consumed before May 15th, 2007 in EU.



Applying for a novel food approval requires that the product has been upscaled since you cannot alter the purification process after approval.

During the project period (Jan 2013-Dec 2014) rape seed protein was approved as a novel food by another company.

This can simplify the application process for other applicants.



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## GOAL:

- 1) To investigate if rape seed protein is a novel food
- 2) If yes, to find out what is required in the application for approval
- 3) Determine some of the required properties as amino acid sequence.



## WHY:

- 1) Rape seed protein is an unexploited source of food protein
- 2) The amino acid composition are very similar to conventional proteins, thus the protein have good functional properties.



## HOW:

- 1) address the requirements needed for approval of novel food ingredients
- 2) extracting and purifying the rape seed protein
- 3) Analysing rape seed protein according to requirements needed.



## WHO:

Maria Barmar Larsen, Danish Technological Institute (Project leader)  
Marianne Hjøllund Madsen, Triple A  
Allan Lihme, Upfront Chromatography  
Helle Buchardt Boyd, DHI



## OUTCOME:

- During the project period rape seed protein have been approved as a Novel Food in EU by another company.
- The participating companies have been prepared for the application process.
- The results have been presented in different forums.



## BUDGET:

660.000 DKr

FUNDING BODY: InSPIRe demoproject

PROJECT PERIOD: Jan. 2013- Dec. 2014



## RELATED TO THE INSPIRE PROJECT:

Pillar III: Improved Food Quality by Controlling Molecular Functionality