



مرکز آموزش عالی
علوم پزشکی
وارسنگان

MICROBIAL MEAT ANALOGUE

Provided by : Abolfazl Kadkhoda Mohammad Azarkaman
Supervisor : Dr Pezeshki
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INTRODUCTION

- Produced by advanced biological processes
- Plant based or microbial
- Has similar appearance to the original meats but there are differences in the ingredients
- It is also called artificial meat or imitation meat

SCRUTINY OF MEAT ANALOGUE

Advantages

- Easy maintenance
- Suitable for vegan
- Low cost
- Maintaining animal welfare
- Ecologically beneficial

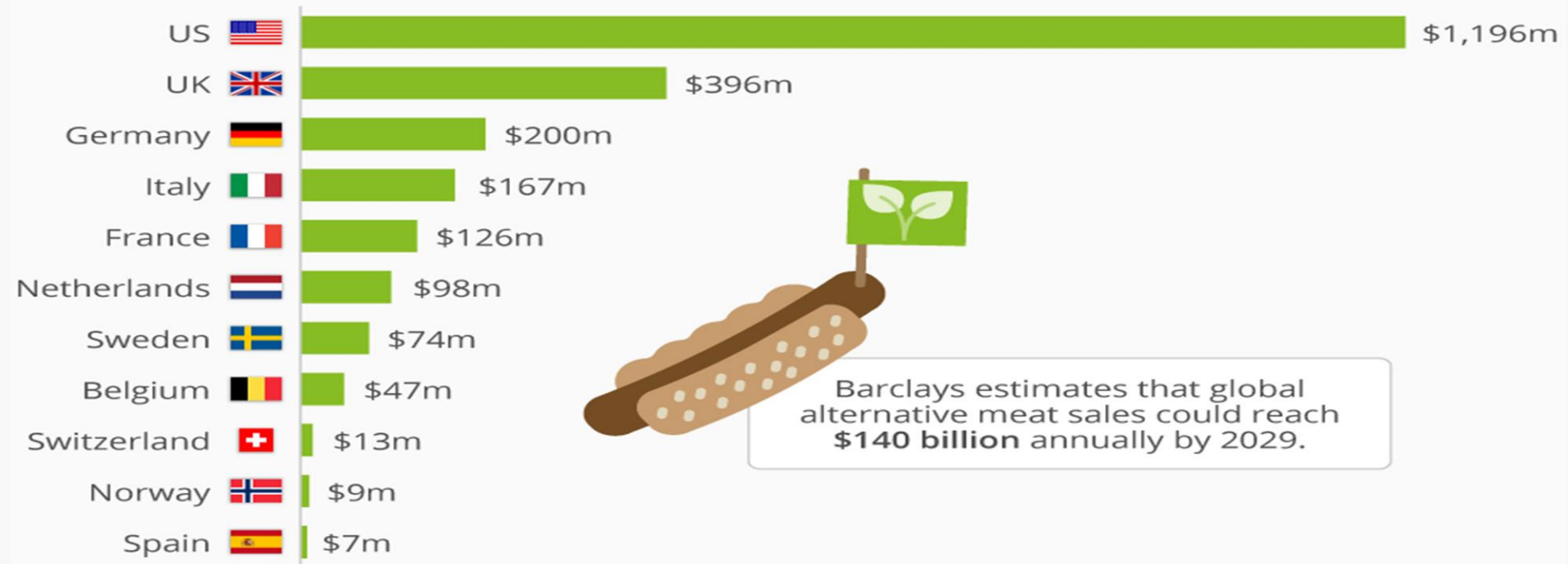
Disadvantages

- Low nutritional value
- Trans fat
- Harmful additives (nitrate, nitrite and sulfur dioxide)
- Phosphates added for thickening

MARKETING

Alternative Meat Market Poised for Growth

Estimated meat substitute sales in selected countries in 2018



@StatistaCharts Sources: Barclays, Euromonitor

SOY

- Contains 8 essential amino acids (leucine, isoleucine, valine, phenylalanine, threonine, methionine, tryptophan and lysine)
- Good source of fiber, iron, calcium, zinc and B complex
- High protein (36gr protein in 100gr)
- Without cholesterol
- Low saturated fatty acid
- Low cost



SOY MILK

- Soaking dry soybean and grinding them
- Contains 5.3% protein like cow's milk
- Suitable for people with lactose intolerance
- Fortified with calcium carbonate to make it digestible for humans (because it have insoluble calcium)



TOFU

- Made from condensed soy milk
- Plant based
- Contains large amounts of micronutrients
- Contains calcium, phosphorus and isoflavone
- High protein (17gr protein in 100gr)
- Made into compact cubic blocks

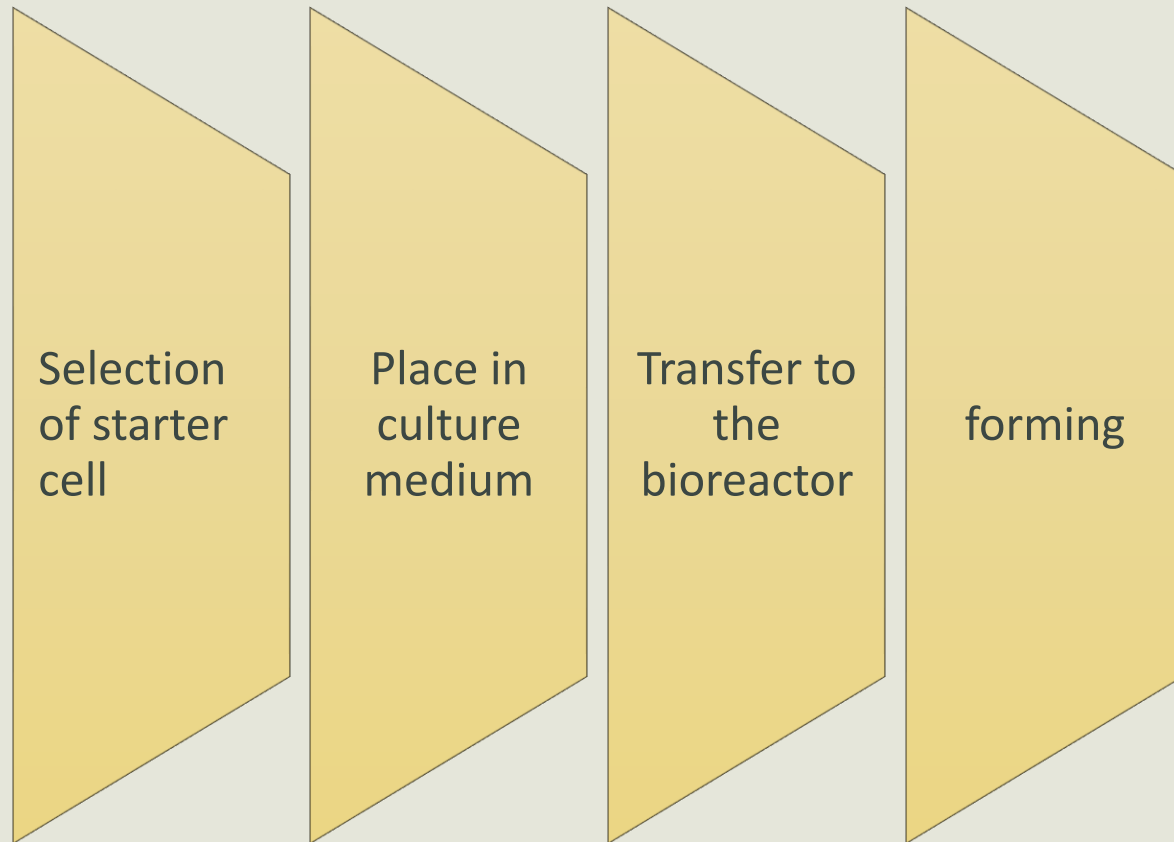


SEITAN

- Plant based
- Produced by gluten
- Low carbohydrate
- High protein(25gr protein in 100gr)
- Contains iron, calcium and phosphorus



CULTURED MEAT



SINGLE CELL PROTEIN (SCP)

- Called microbial protein (raw or edible protein)
- Provided by mold, yeast, bacteria or algae
- Used as a protein supplement



SINGLE CELL PROTEIN (SCP)

Advantages

- Cheapness of raw materials for production
- Rich in protein content (2.3gr in 1cup)
- Production of various amino acid compounds
- More digestible than vegetable protein

Disadvantages

- Possibility of secondary metabolite production (Toxin)
- Cause digestive reactions in some people
- Cause gout and kidney stones due to high consumption
- Cause allergic effects in some people

ATTRIBUTES OF SELECTED MICROORGANISM

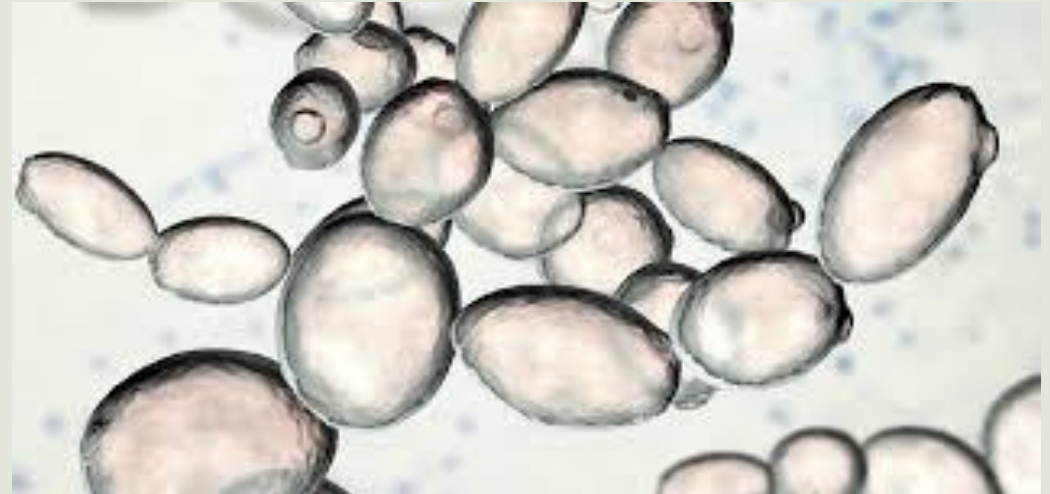
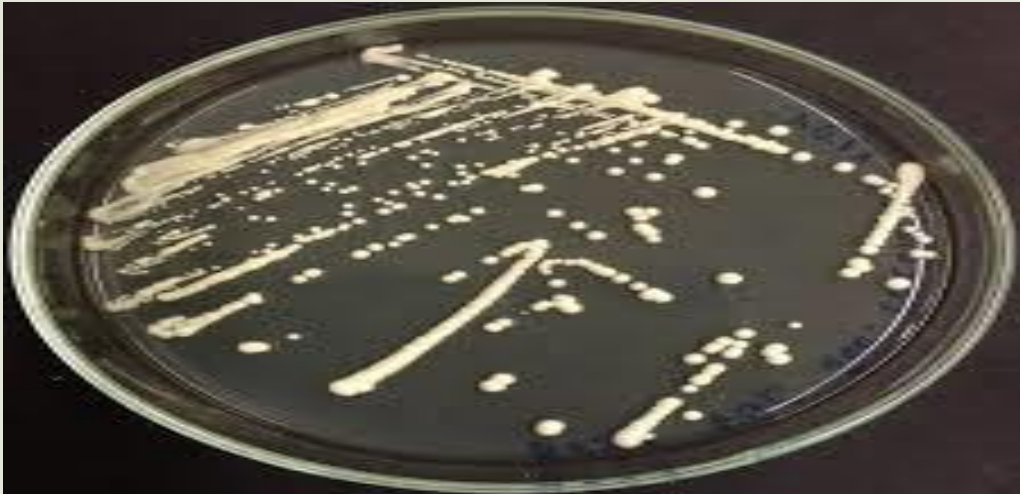
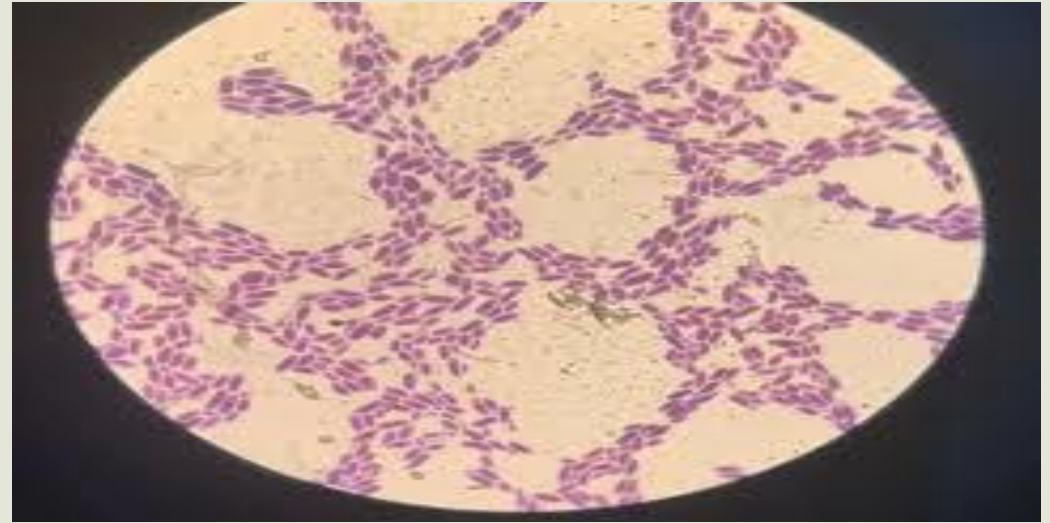
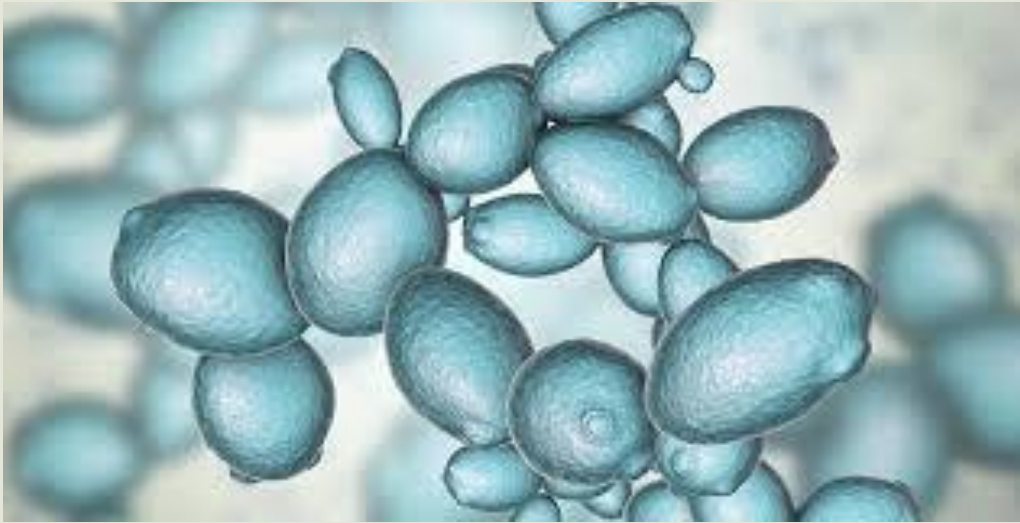
- Fast growth rate
- Genetic manipulation
- Compatibility with a wide range of substrate
- Ability to cultivate in large scale
- No toxin
- The ability to collect a large amount of protein

MICROORGANISM USED IN SCP PRODUCTION

- Algae : *Spirulina maxima*, *Chlorella pyrenoidosa*
- Bacteria : *Methylmonase clara*, *Achromobacter delvacvate*, *Bacillus megatrium*
- Mold : *Aspergillus niger*, *Trichoderma viride*, *Paecilomyces variot*
- Yeast : *Candidia lipolitica*, *Saccharomyces cerevisiae*

SACCHAROMYCES CEREVISIAE

- Isolated from grape skin
- Being used in the production of bread, cake and beer
- Being used in the production of SCP and newly synthesized protein
- Optimum temperature = 25-30
- Optimum pH = 4.5-5.5
- Diameter = 5-10 micrometer
- Use due to the high production rate of SCP (32-38gr per liter)



UP STREAM

- *Saccharomyces cerevisiae* (microorganism)
- Pineapple waste (substrate)
- Dextrose peptone culture medium (pH=6, T=4, 10gr yeast extract, 20gr dextrose, 20gr peptone, 20gr agar, 1000ml water) (substrate)
- sterilization in T=121 till 15min

MAIN STREAM

- Continuous fermentation
- 5 culture medium (10gr D-glucose, 1gr nacl, 1gr cacl₂, 0.5gr mgso₄, 1000ml water, pH=5.5)
- Putting in incubator in T=28 till 7 day
- With aeration

DOWN STREAM

- 1) Ultra filtration : in order to concentrate protein
- 2) Centrifuge : in order to separate the protein content (t=10 till 30 min, v=1000 till 2000 rpm)
- 3) Settle down : in order to deposit
- 4) Screening : in order to protein separation by semipermeable membrane

- **Hint** : we use ammonium sulfate in settle down because for low cost, produce high amounts of protein and differentiate protein from by product

REFERENCE

- Perplexity AI
- Gpt4 AI
- Replica AI
- Production of SCP from pineapple waste
- Meat analogues : types, methods of productions
- Google scholar
- Pubmed

THANKS FOR
YOUR CONSTANT
REMARK