

DELICIOUS: Advancing Innovation in Plant-Based Dairy Alternatives Across Europe

On December 12th and 13th, the official kick-off meeting of the European innovation project DELICIOUS took place at Fundació Alícia in Barcelona, Spain.

BARCELONA, SPAIN, December 18, 2024 /EINPresswire.com/ -- With the global plant-based food market expected to reach €40 billion by 2027*, and growing demand for sustainable diets driven by environmental and health concerns, DELICIOUS project plays a critical role in accelerating this transition. While the EU highlights dietary shifts, including plant-based products, as key to achieving a 55%** in greenhouse gas emissions, plant-based dairy still represents a small fraction of the dairy market, hindered by challenges in matching the taste, texture, and nutritional value of traditional dairy.

DELICIOUS project aims to tackle these obstacles by developing a new production technology that integrates microbial fermentation with plant-based raw materials. The project will focus on creating affordable, safe, and tasty plant-based dairy analogues such as cheese and kefir, while reducing environmental impact by up to 30% compared to conventional dairy processes.

Under the leadership of RISE Research Institutes of Sweden, DELICIOUS leverages cutting-edge technologies such as high-throughput screening and machine learning to enhance the sensory properties and nutritional value of plant-based dairy. 'By integrating advanced technology with consumer insights, we aim to accelerate the shift towards plant-based diets and set a new standard for the plant-based dairy industry,' stated Charilaos Xiros, Project Coordinator.

The project brings together 17 entities from 9 countries, including research centres, universities, SMEs, large companies, clusters and associations, under the Horizon Europe programme. With a budget of €5 million over four years, DELICIOUS project will revolutionise plant-based dairy by



Delicious
Fermentation-Enhanced Plant-Based Dairy



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Delicious Consortium at the Kick-off meeting of the Project

delivering nutritious, sustainable alternatives for consumers while equipping the fermentation industry with advanced bioinformatic tools and sustainable production models to drive efficiency and innovation.

#TastetheFuture

For more information about Delicious project, contact the Dissemination and Communication team: Olga de Blas (odeblas@clusterfoodmasi.es).

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* Statista - Global Plant-Based Food Market

** JRC - Reducing Nitrogen Pollution and Emissions

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