

NEWRI INNOVATION

**WASTE TO FOOD: MYCOPROTEIN CULTIVATION FROM RESIDUALS**

- Mycoprotein is a high-quality product that is expected to make up for the protein shortages.
- Fruit and vegetable residuals are used as carbon sources to reduce waste.
- Mycoproteins are an excellent source of essential amino acids and have low-fat digestibility, high fibre, vitamins, and polyunsaturated fatty acids content.
- In-situ hydrolysis of fruit and vegetable residuals by enzymes produced from solid state fermentation are efficient and environmentally friendly.



**Edible Fungal Strains**

—Solid State Fermentation



*Rhizopus oryzae*



*Rhizopus oligosporus*

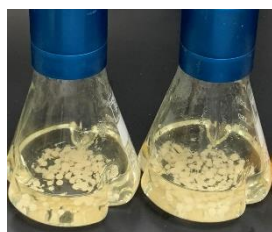


*Neurospora intermedia*

—Fungal Cultivation in Flasks



*Rhizopus oryzae*

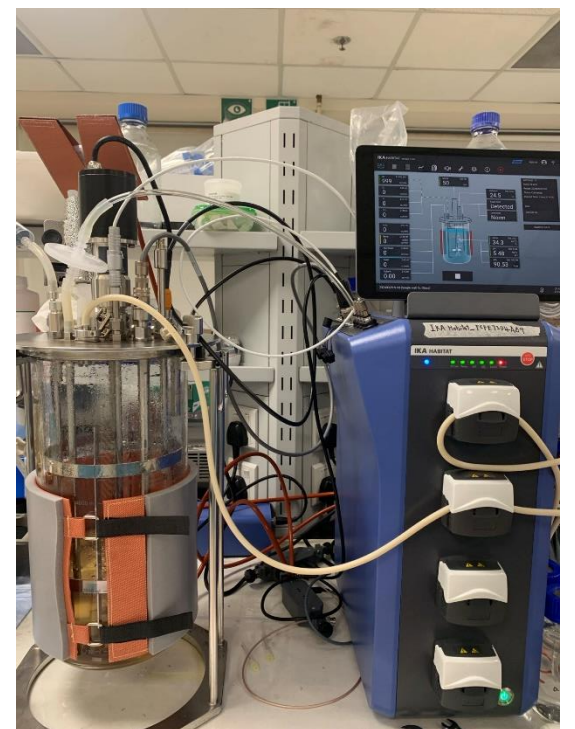


*Rhizopus oligosporus*



*Neurospora intermedia*

—Mycoprotein production in airlift bioreactors



Presented by

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