**ProSeed** wants to develop an extraction process to produce a **protein concentrate** for food producers who wish to offer **sustainable** and **ecological products** to their customers. Unlike other imported and highly processed plant-based protein sources, we provide a **local** and **upcycled protein** powder ingredient extracted from co-products of the **brewing industry**.

**Who are your clients?**
Industrial bakeries that are looking to develop their range by offering protein-rich alternatives.
Fitness and sport branded product companies that are deeply concerned by the amount of protein in their products.

**How do you make money?**
We operate in the B2B market.
We will transform the co-product into a protein concentrate that will be sold to food companies.

**What gives you credibility?**
We offer a local and plant-based protein concentrate to diversify people’s amino acid source of intake for a healthier body and planet, without having to cultivate any land.

**Team members**
1. Aurélien Ducrey, HES-SO, MSc
2. Cansu Igci, EPFL, PhD
3. Albertus Sutanto, EPFL, PhD
4. Michaël Julliard, EPFL, PhD

**Next steps**
Over the next six months, we will start by developing a prototype for large-scale testing by partnering with an industrial bakery. We want to develop our expertise in nutrient extraction and focus on the technical functionality of proteins.

HR needed after the training:
Protein Extraction Specialist

We are looking for funding:
430’000 CHF

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3.2 M flexitarian in Switzerland
7.2 G€ value of the alternative protein market in Europe in 2025