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The PROTEBoost project aims to develop innovative microbial biomass production strategies under photoheterotrophic conditions, with a strong focus on valorising agro-industrial by-products such as molasses. To optimise the entire value chain, the project also addresses harvesting and preservation processes designed to maximise protein content. Beyond biomass production, PROTEBoost explores novel approaches to transform fresh microbial biomass into safe, edible, and appealing food products.

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The PROTEBoost project will advance food safety by developing microbial biomass as a novel food ingredient under fully controlled and traceable production conditions. By converting locally produced agro-industrial by-products such as molasses into high-protein bacterial biomass, the project ensures a safe, consistent, and contaminant-free source of alternative protein.

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The project has already achieved key milestones, including the design of low-cost plastic-bag-based photobioreactors at the pilot scale and the development of a proprietary strain capable of efficiently assimilating molasses.

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Looking forward, PROTEBoost aims to establish this microbial biomass as a novel, nutritious, and safe food source, expanding sustainable protein options for consumers while reinforcing trust and circularity in alternative foods

