

Educating on the Role of Food Processing in Plant Based and Alternative Proteins: The Trends and Advancements and How We Should be Talking about it!

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Abstract

Food processing is a critical step in providing safe and nutritious food. However, Ultra-processed foods have gained significant negative press in the past year. What is Ultra-processed? Where did the term come from, who defined it? We will discuss the current food processing requirements and the status of the current industry. This includes milling, air classification, isolation and hydrolysis. There is much process information already established, however, how do we start new conversations about the need for processing and how it helps to advance the alternative protein space? What innovations are emerging? Where (in what venues) should we be discussing these topics, how do we make a difference to educate the general population on the need for processing?

PRESENTER BIOGRAPHY: JULIE MANN

Julie is a passionate food science/research and development consultant, focused on plant-based ingredients, finished products, marketing and education. She was previously the Chief Innovation Officer at PURIS Holdings, LLC. Her responsibilities included managing the R&D innovation process, while developing and executing new technologies in finished food and beverage products. Previously, Julie led Ingredion's global plant protein strategy and innovation program. This role was essential to Ingredion's future growth in plant protein and pulse-based ingredients. Mann was tasked with identifying, building, and maintaining strategic relationships with partners and customers in the global plant protein landscape and driving internal go-to-market and technical teams to achieve global leadership and breakthrough innovation in plant protein. Before taking the position at Ingredion, Mann spent 20 years at the Hershey Company. Her most recent role there was as senior manager of protein research and technology in the snacks division. She holds five U.S. patents. In addition, she holds the following board positions: Institute of Food Technologists BOD (2022-2026), International Pulse Ingredient Consortium leader, The Good Food Institute Scientific Advisory Board, and Naturally Network Minnesota. The board positions drive strategy and influence in the critical topics in food science, nutrition, plant-based alternatives, and sustainability arenas. Julie has a master's degree in food science and nutrition from Penn State and Drexel University.