My project is studying protein from potatoes. The protein is a by-product that is left behind when the starch and fibres have been removed. I isolate the protein and it can subsequently be used in all types of food. In sausages, for example, the aim is to replace animal meat and fat with vegetable protein. This would be more environmentally sustainable and cheaper for both companies and consumers. You can do the same when you produce mayonnaise, or possibly even chocolate-coated marshmallows. Here you can use potato protein to partially or completely replace protein from eggs.

JESPER MALLING SCHMIDT
MSc in Molecular Nutrition and Food Technology
PhD student, Department of Food Science, Aarhus University

As the media remind us on a daily basis, we are what we eat. The key message here, from health gurus and medical professionals alike, is that people need to tackle their health problems by eating the right food in the right quantities. Science shows a strong correlation between our health and the composition and quality of the food we eat.
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