Quorn

Company Profile

Quorn is a well-known global food brand offering a nutritious alternative to meat. Quorn products are made from mycoprotein, which is derived from a fermentation process, using wheat-derived glucose. The company’s vision addresses several issues such as the reduction of meat consumption, and the promotion of healthier diets and weight management through a range of protein-based products, which enable consumers to enjoy healthier versions of their favourite everyday meals. Quorn’s carbon footprint is 90% lower than that of beef, making it a sustainable food source.

Collaboration with BEACON

Quorn were initially introduced to BEACON by way of projects undertaken with a Wales-based partner, who demonstrated to Quorn the potential value of working with BEACON and accessing the capabilities available within the biorefining pilot facility. BEACON has since worked with Quorn on a number of collaborative projects (using NIBB proof of concept funds), primarily looking at valorising their process liquor. The preliminary projects have all helped towards the development of an Innovate UK project led by Quorn, which includes BEACON and a wide range of additional partners. The project focuses on the production of a flavour-enhancing final product which would allow salt levels to be reduced in processed meals and snack foods.

“The BEACON biorefining pilot facility has provided excellent process facilities and support that has allowed us to investigate alternative process options for realising lost value in our waste streams.

Collaboration with the BEACON team has led to a number of successful grant applications and helped build great links with key research partners.”

Muyiwa Akintoye
Head of R&D

For further information: www.quorn.co.uk