



This project is co-funded by the European Union
and the Republic of Türkiye



PRESENTER FULL NAME: CANAN TİRYAKI

ORGANIZATION: Vegg Foods

**WORKSHOP NAME: International Brokerage
Event on MSCA Staff Exchanges 2026**

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Description of the Organisation

1. Vegg Foods was founded with a deeply personal mission: after losing close family members to stomach cancer, our founder Dr. Canan Tiryaki committed to developing healthier and more sustainable food systems. Rooted in Mersin's long-standing legume production ecosystem, the company transforms locally underutilized broken chickpeas — often downgraded to animal feed — into high-value, human-grade functional food products. This family-driven vision combines social responsibility with scientific innovation.

2. The company is built on strong academic foundations. Vegg Foods originates from Dr. Tiryaki's PhD research in Food Engineering, developed in collaboration with university partners and research centers. The scientific focus lies in plant-based protein innovation, fermentation technologies, and functional ingredient development. By integrating fermented microalgae and postbiotic enrichment into chickpea-derived aquafaba, the company bridges academic research with industrial application, currently positioned at TRL 6–7.

3. Vegg Foods operates under a circular economy and net-zero waste model. Through a single upcycling process, broken chickpeas are transformed into a plant-based egg alternative, chickpea coffee, hummus flour, and hummus sauces. The production system reduces carbon emissions by approximately 70% and water use by 60% compared to conventional animal-based alternatives. By combining food waste valorisation, precision formulation, and scalable processing, Vegg Foods contributes to climate-smart, sustainable protein systems aligned with EU Green Deal and SDG objectives.

Team



Ph.D. Canan Tiryaki-Founder

Project Manager
Ph.D. Food Engineer in
Research and Development
Department, 20+ years



Law. Özgür Tiryaki-CEO

**Law and financial
officer**
Lawyer for 25 years.



Prof.Dr. Mahir Turhan

**Research and
Development**
Mersin University
Department of Food
Engineering



Prof.Dr. Arzu Hunt-CMO

Sales and Marketing Manager



Sena TARIM YALÇINKAYA

**Quality Assurance and
Certifications Manager**
Chemist with +5 year biotech
experience

ADVISORY BOARD



Bogdan IVANOV
Sales and Marketing



Mariano OTO
Finance



Clara PAIS
Business Strategy



Sanem YALÇINTAŞ
Food Engineer



Food
SEEDBED INCUBATOR



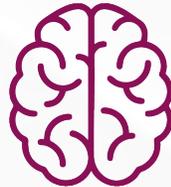
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Your Research Fields

Research & Scientific Focus

- Plant-Based Protein Innovation
- Fermentation & Fermented Microalgae Integration
- Functional Food Formulation
- Circular Bioeconomy Systems



Expertise & Technical Capacity

- PhD-level Food Engineering Research
- TRL 6–7 Prototype Development
- Precision Fermentation Applications
- Postbiotic Enrichment Technologies



Collaboration & Exchange Capacity

- Academia–Industry Knowledge Transfer
- MSCA Staff Exchange Participation
- Pilot-Scale Production Facility in Türkiye
- Cross-border Sustainable Protein Partnerships



Impact & Application Areas

- Upcycling 40,000 tons of Broken Chickpeas
- 70% Carbon & 60% Water Reduction
- Net-Zero Waste Food Systems
- EU Green Deal & SDG Alignment





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Your On-going Projects

1. Fermented Aquafaba (Core Innovation – TRL 6–7)

Development of a plant-based egg alternative derived from upcycled broken chickpeas and enriched with fermented microalgae and postbiotics. The project focuses on improving foaming capacity, emulsification stability, protein functionality, and antioxidant profile through precision fermentation. This innovation operates under a single-process, net-zero waste production model.

2. Chickpea Coffee (Upcycled & Fermented Variants)

Development of roasted and fermented chickpea-based coffee alternatives produced from broken chickpeas. The project explores controlled fermentation to enhance antioxidant profile, flavor complexity, and digestibility, offering a caffeine-free, functional beverage aligned with circular bioeconomy principles.

3. Chickpea Milk (Plant-Based Dairy Alternative)

Formulation of a protein-rich chickpea milk using precision processing and clean-label stabilization techniques. The project focuses on improving mouthfeel, emulsification stability, and nutritional enhancement through postbiotic and fermented microalgae integration.

4. Fermented Hummus Bars (High-Protein Functional Snacks)

Development of shelf-stable hummus-based protein bars enriched with fermented chickpea derivatives and postbiotics. The project combines upcycling, functional nutrition, and convenience food innovation targeting health-conscious consumers.



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Project Idea

Project Idea: Circular Fermentation-Based Protein Systems from Upcycled Chickpeas

This project aims to develop a scalable, circular bioeconomy model for plant-based protein systems by integrating precision fermentation and fermented microalgae into upcycled chickpea-derived aquafaba and related products. The research will focus on enhancing protein functionality, antioxidant capacity, process efficiency, and industrial scalability through academia–industry knowledge exchange under MSCA Staff Exchanges.

Deadline Dates:

Objectives:

Develop fermentation-enhanced aquafaba with improved foaming, emulsification and nutritional properties.

Integrate fermented microalgae and postbiotic enrichment into plant-based protein matrices.

Optimize single-process net-zero waste upcycling of broken chickpeas.

Strengthen academia–industry collaboration for circular protein innovation in Europe.

Validate environmental impact reduction (carbon and water footprint analysis).

Expected Results: TRL advancement from 6–7 to pilot industrial validation.

Scientific publications and joint research outputs.

Cross-sectoral staff exchanges between universities and industry.

Demonstration of a scalable circular protein production model aligned with EU Green Deal.

Strengthened European collaboration network in sustainable protein systems.



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Project Idea

Project Idea:

Deadline Dates:

Objectives:

Expected Results:



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Consortium - profile of known partners (if any)

No	Partner Name	Type	Country	Role in the Project
01				
02				
03				
04				
05				



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Consortium – required partners

No

Expertise

Type

Country

Role in the project

01

02

03

04



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PRESENTER CONTACT

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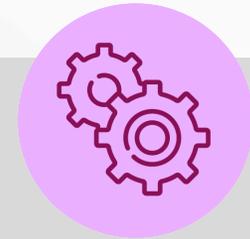
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Your Teams'
Expertise



XXX



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