

CNTA is a food R&D center expert in Alternative proteins and specifically plant proteins:

- We coordinate [LIKE-A-PRO](#), the largest EU-funded project on alternative proteins 
- CNTA has 5x pilot equipment for plant-based ingredient texturization into meat/fish analogues.
- New Food Ingredient department extracts ingredients (proteins, fibers, other) from by-products. See [FEENIX](#).
- Our Digital depart. uses artificial vision (NIR, hyperspectral, visible) to optimize the production of protein ingredients and valorize sub-products at post-harvest level. Innovations can be brought to TRL8 by [NULAB](#)
- Our [EATEX innovation](#) hub support diversification of protein crops (fava, grass pea) in the region.
- Our Consumer department is expert in the acceptance of plant-based protein adoption by the value chain.

