

## Press Release

Holzminden, October 18, 2022

---

# Symrise and Wageningen University and Research (WUR) to research legumes and turn them into products with optimal taste and functionality

- Fresh insights into plant science and food technology sharing across the entire value chain
- Explores how taste, aroma, and functionality result from the processing of raw materials and products
- Addresses the growth of pulse-based protein alternatives in meat and dairy products
- Complementary expertise fosters mutual benefits and potential to discover opportunities

---

**In a partnership with WUR, Symrise's Taste, Nutrition & Health Division has started the Pulses Optimized for Flavor and Functionality project. It covers the supply chain from seed to product. The project takes a holistic approach, bringing together partners representing every stage of the protein supply chain from seed breeder to end user. By joining forces, Symrise and WUR are making a special contribution to sustainable solutions that producers can rapidly adopt and scale up and are also benefitting the planet and people.**

The food industry and consumers are increasingly looking for protein sources from legumes, such as peas and faba beans. They want them to replace animal protein in alternative meat and dairy products. They also want these products (ingredients) to come from responsibly sourced and processed raw materials. To cover this demand, the Symrise and Wageningen team and partners build a comprehensive ecosystem. It ranges from seed production to securing consumer acceptance of improved meat and dairy alternatives.

The project aims to contribute to the alternative protein transition by breeding pulses for optimal flavor and functionality. The species the project focuses on grow well in the European climate. They also work well as protein sources for human consumption. And they produce a relatively high yield and fix the nitrogen content of the soil. These factors make legumes, certain pulses with dried edible seeds attractive as protein crops.

### **Biodiversity through variety**

The project investigates one of the major challenges of plant protein sources. Currently, legume proteins often lack optimal flavor and functionality for use in consumer products. This project sees Symrise, plant scientists, food scientists and other partners collaborating to improve this situation by combining their expertise, specifically for use in complex foods.

"This investment by Symrise and the other consortium partners is improving product quality as well as supporting biodiversity by breeding better varieties of pulses like peas and faba beans. The project will enable significant growth in the European pulses supply chain. It will also continue to drive the development of responsibly sourced ingredients that enhance quality and taste in the alternative protein market," says Dr. Melanie Stuert, Research & Technology, Symrise AG.

The project also welcomes participating organizations including Emsland Group, GDM Seeds, Plant & Bean, Symrise AG, Unilever, Vandinter Semo, Van Waveren, Vion Food Nederland BV and Westland Kaas.

A second publicly funded project with WUR, in which Symrise partnered, aims at developing an understanding of mechanisms driving flavor and texture perception of meat equivalents. It intends to apply its findings across the supply chain to improve sensory quality of meat equivalents. This project also includes different consortium partners.

**About Symrise:**

*Symrise is a global supplier of fragrances, flavors, food, nutrition and cosmetic ingredients. Its clients include manufacturers of perfumes, cosmetics, food and beverages, pharmaceuticals and producers of nutritional supplements and pet food.*

*Its sales of € 3.8 billion in the 2021 fiscal year make Symrise a leading global provider. Headquartered in Holzminden, Germany, the Group is represented by more than 100 locations in Europe, Africa, the Middle East, Asia, the United States and Latin America.*

*Symrise works with its clients to develop new ideas and market-ready concepts for products that form an integral part of everyday life. Economic success and corporate responsibility are inextricably linked as part of this process. Symrise – always inspiring more ...*

[www.symrise.com](http://www.symrise.com)

**Media contacts:**

**Bernhard Kott**

Phone: +49 55 31 90-17 21

Email: [bernhard.kott@symrise.com](mailto:bernhard.kott@symrise.com)

**Christina Witter**

Phone: +49 55 31 90-21 82

Email: [christina.witter@symrise.com](mailto:christina.witter@symrise.com)

**Social media:**

[twitter.com/symriseag](https://twitter.com/symriseag)

[youtube.com/agsymrise](https://youtube.com/agsymrise)

[instagram.com/symriseag](https://instagram.com/symriseag)

[instagram.com/symrise.ci](https://instagram.com/symrise.ci)

[linkedin.com/company/Symrise](https://linkedin.com/company/Symrise)

[xing.com/companies/symrise](https://xing.com/companies/symrise)

[instagram.com/finefragrancelstories\\_bySymrise](https://instagram.com/finefragrancelstories_bySymrise)

Blog: <https://alwaysinspiringmore.com>