As many countries seek more sustainable and resilient means of food production, alternative proteins may offer a solution.

What are alternative proteins?

Alternative proteins are foods, ingredients, or beverages that provide all, or a substantial amount of protein, from non-animal sources. There are three main types, as well as other, more experimental alternative proteins.

Embracing alternative proteins has vast benefits, but some doubts about taste and authenticity still need to be addressed. Further research is vital to ensure that the products that reach consumers are desirable and, crucially, safe to eat.

Ensuring the quality and safety of alternative proteins

The testing of alternative proteins is aimed at meeting two distinct goals, product quality and product safety. Each serves a vital role in the commercialization and eventual acceptance of alternative proteins in mainstream society.

Cutting-edge scientific research

Research is evolving rapidly to keep pace with the development and demand for alternative proteins. Agilent collaborates with world-leading labs, universities, research facilities, private companies, and public institutions to provide the necessary workflow solutions that are advancing research into this fast-growing sector. Hear what some Agilent collaborators from around the world have to say about their investigative research into the quality and authenticity of alternative proteins.

Agilent testing solutions for alternative proteins

Analytical labs need trusted testing and analysis methods that can help them further improve the quality, consistency, palatability, safety, and nutritional value of these ‘future foods’. Agilent is a market leader in food testing and analysis, offering full workflows specifically designed to help advance this emerging market to its full potential.