LIBBIO 30M consortium meeting was held in Bremen, Germany 10-11th April 2019, with twenty attendees from all the fourteen partners.

The main topics for this meeting were progress in processing of the main lupin bean fraction (protein, oil and alkaloids) and coordination of agro trials. Prototype products have already been developed from the oil, pesto, mayonnaise, salad dressing and a chocolate spread. The use of the proteins in cosmetic products was presented along with plans for other product development from both the protein and alkaloid fractions. The agro issues in focus are varieties, soil types and tolerance for calcium, salinity, draughts, frost, deceases, pests and we investigate herbicides, harrowing, row spacing, sowing date, sowing density, irrigation, insect fertilisation and inoculation.

Current winter cropping in Portugal, Spain and Greece look good, sowing is just finished in Romania and are planned in Austria, the Netherlands and Iceland. Cosmetic prototypes with our proteins were presented.

A conference was held on the second day in cooperation with DIL in Quakenbrück. The title was “Plant proteins”. The LIBBIO consortium’s ideas of how Andean lupin (lupinus mutabilis) can be processed with eco-friendly, non-fossil technology and products developed were outlined by the LIBBIO representatives. There were also four presentations from German food industry and two from consultants. Some 80 attendees from different sectors attended the conference, mostly from German food sector. This communication with German stakeholders and the public was regarded very successful.

A remote technical meeting will be held in June 2019 and the next consortium meeting is planned in Austria in October along with a conference on silage.

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