

# In 2030, we will have local protein on our plate

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In 2030, new sources that will not accelerate climate change and that are located near the consumer will make available both food and fodder. New foodstuffs are being developed by breeding insects, cultivating mushrooms and processing vegetable raw materials.

The bulk of the [protein](#) on our plates originates in Brazil, because the protein fodder consumed by food-producing animals consists mostly of soy grown there. If the vision proposed by the ScenoProt project, coordinated by the Natural Resources Institute Finland (Luke), becomes reality, by 2030 our food production will no longer be dependent on a handful of large Brazilian companies.

"This project seeks to increase Finland's self-sufficiency in protein production from the current less-than-twenty to sixty per cent. A similar change must take place in the whole of Europe, as soy cultivation destroys rain forest in Brazil, accelerating the [climate change](#)," says Principal Research Scientist Anne Pihlanto of Luke.

## New foodstuffs pave the way to a healthier diet

Efforts are taken to increase self-sufficiency in protein production by developing foodstuffs in which protein originates in new sources, such as insects and mushrooms, and by processing vegetable raw materials to form more usable products.

By 2030, we will be in better health because we will consume less meat and more vegetables.

"Foodstuffs developed in the course of the project will be turned into products, making them well-known brands that are attractive to consumers," Pihlanto says.

## **Consumers are engaged in the planning of foodstuffs**

The ScenoProt project will span six years, with the [protein production](#) problem being investigated from a number of perspectives. The research conducted at Luke is related to plant production, animal nutrition, processing technology and food healthiness, as well as to the bearing capacity of nature.

Futurologists at the University of Turku are investigating various ways of achieving the objectives set for the year 2030. The University of Jyväskylä is testing the practical options with a number of companies. Dutch TNO is the best expert concerning the economic aspects associated with the breeding of insects, while the University of Helsinki is involved in the research focused on the various health impacts. In addition, a company called Makery will bring their expertise in product planning and consumer surveys to the project.

Consumers will be engaged in the planning of prototypes for new types of foodstuffs within the scope of the [project](#). The marketing potential of new foodstuffs both on the domestic and export markets will be surveyed.

Provided by Natural Resources Institute Finland

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