

Alt Proteins
4/2024 Resources
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GFI – Good Food Institute

GFI is an international network of organizations working to accelerate alt-protein innovation. An excellent place to learn about alt-protein technology of all types. Environmental benefits information – see [here](#)

Seitan

A meat replacement made from the gluten in wheat.

*Brands – [Franklin Foods](#), [Blackbird](#), [Uptons](#)

Plant Based

Multi-product companies - [Gardein](#), [MorningStar Farms](#) [Boca](#), [Lightlife](#), [Beyond Meat](#) , [Impossible Foods](#), [Raised and Rooted](#) , [Sweet Earth](#)

Shelf stable - [Plant Boss](#) and [Bob's Red Mill TVP](#)

“Raw Ground” - [Everything Legendary](#), [Good and Gather](#) (Target Brand) meatless

“Raw” veggie steaks - [Juicy Marbles](#) and [Chunk](#)

Fermentation

Traditional Fermentation

[Myoko's Creamery](#) – vegan cheese and other dairy

Precision Fermentation

[The Every Company](#) - egg whites / eggs , [Perfect Day](#) – making one of the proteins in milk

Biomass Fermentation

[Quorn](#) – “chicken”, [Meati](#) – “chicken” and “steak”, [MyBacon](#) - bacon at Whole Foods,

[The Better Meat Company](#) – “steak”, [Aquacultured](#) – “tuna”

Cultivated

[Upside foods](#) – chick'n (approved in the US!)

[Good Meat](#) – chick'n (approved in the US!)

[Mosa](#) – beef

[Wildlife](#) – salmon

[Finless Foods](#) – tuna

[Blue Nalu](#) – blue tuna belly – toro

[Aleph](#) – steak – approved in Israel

[Steakholder](#) Foods – 3D printed steak

[Vow](#) – creating new meats including Forged Parfait – made the Mammoth Meatball