



SCIENCE & TECHNICAL INDUSTRY PROGRAM RESULTS

BY-PRODUCT UTILIZATION COMMITTEE

2025/2026 RESULTS TO DATE PREPARED JANUARY 2026

SCIENCE & TECHNICAL INDUSTRY PROGRAM RESULTS: BY-PRODUCT UTILIZATION COMMITTEE

MEMBERS:

AGT Foods, PepsiCo, Roquette

Members of this committee have a mutual interest in exploring novel opportunities to develop and utilize the by-products derived from pulse ingredient processing.

SUMMARY OF 2025-26 ACTIVITIES:

- 2 meetings were held with committee members (July 16, November 13) to define scope of work for this years' project and select research partner
- A research proposal leveraging 2024-25 committee funds was developed and successfully accepted for funding through Mitacs
 - Kick-off call with the research team was held September 4
 - Preliminary data was presented in a poster at University of Manitoba's Research Day on November 14

PROJECTS TO DATE:

Year	Title	Description	Outcomes/Deliverables	Status	Funding
2023-2024	Highlighting Pulse Industry By-Products in Food Applications	Evaluate pea starch isolate and starch-rich pea flour in foods categories with high volume potential, or in applications where they may impart a specific functional advantage. Specifically, this project will develop food product prototypes which demonstrate the potential of these ingredients.	<p>Eleven (11) proof of concept food formulations leveraging pea starch-rich ingredients.</p> <p>Technical insights and considerations for successful formulations in each product category.</p> <p>Capacity building event – culinary student training on the opportunities for use of pea starch-rich ingredients.</p>	Completion in December 2024	\$20,000 from STIP
2024-2025	Valorizing pea by-products for developing sustainable high quality puffed snacks using extrusion processing	Characterize and optimize blends of pea fibre- and starch-rich materials for extrusion processing to maximize quality of extruded puffed snacks.	Technical report summarizing best practices for pulse-based extrusion, one peer-reviewed journal submission.	Ongoing	<p>\$30,000 from STIP</p> <p>\$30,000 from Mitacs</p>
2025-2026	Evaluation of food application potential for pulse-derived fibre blends in high-protein foods	Develop and characterize pulse-derived insoluble/soluble fibre blends and evaluate their functional, analytical and application performance in prototype high-protein foods to support commercial adaption guidance.	Final technical report including formulations, analytical data, processing methods, photos and process improvement recommendations.	Beginning January 2026	\$30,000 from STIP



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