BioBoost
Accelerating biobased horticulture

Green bean burger



Crop	Green bean *Phaseolus vulgaris L.*
Croppart	Seed Fruit
Application area	Food & feed
Status	Development stage
Public availability	Non-public
Relevant plant compounds	proteins fibres

Description

VIVES has developed two vegetarian burgers based on horticultural residues. They not only taste good, but probably will be brought to market also. For the new burgers VIVES studied two residual streams: green beans and spent brewers grains.

Many green beans are rejected because of colour or shape deviations. Also pieces are left over in the processing, for instance parts that are cut off to get beans of the same length. This residual stream is grained and undergoes a number of treatments to get a good burger that tasted great once fried.

Examples of end products

Green bean burger

Pros and cons

- Creating a sustainable and healthy meat replacer
- Upgrading the value of a very important residual stream in Belgium
- Some technical issues must be solved before its commercially feasable

Used conversion methods

Mechanical-Physical processes

Milling

Resources

https://www.bioboosteurope.com/en/news/innovative-veggie-burgers-from-horticultural-residuals Initiative website