

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 feasible
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Used conversion methods

Mechanical-Physical processes

Milling

Resources

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