

Spent brewers grain burger



Crop

Barley

Hordeum vulgare L.

Sweet Pepper

Capsicum annuum L.

Croppart

Seed

Application area

Food & feed

Status

Development stage

Public availability

Public

Relevant plant compounds

proteins

fibers

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.

Spent brewer grains is a residual product of beer brewing. It consists mainly of the outside of the grain and protein parts. VIVES has mixed this with other horticultural residual streams such as bell pepper, aubergine and mushrooms and processed to an attractive and tasty burger.

It is very special that no egg or breadcrumbs are used for the binding. Therefore the burger can also be eaten by vegans.

Several breweries have shown interest to start producing the burger and to sell it as 'beer' burgers.

Pros and cons

-  Creating a sustainable and healthy meat replacer
-  Upgrading the value of a very important residual stream in Belgium

Used conversion methods

Mechanical-Physical processes

Milling

Resources

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

<https://www.vives.be/nl/nieuws/vives-roeselare-onderzoekt-hoe-%E2%80%98andere%E2%80%99-groenten-en-fruit-stengels-en-bierdraf-om-te-zetten>

Article

[P Valorfood 2 Vivesilvo](#) Publication