



# Powdered Foods

## BIOZOOM

Like a  
**PRO**



[like-a-pro.eu](https://like-a-pro.eu)



[project-like-a-pro.eu](https://project-like-a-pro.eu)

**LIKE-A-PRO is a EU-funded project aiming to facilitate sustainable and healthy diets by mainstreaming alternative proteins and products, making them more available, accessible and acceptable.**

### Benefits of powdered foods

LIKE-A-PRO powdered foods are formulated dry mixes that combine alternative protein ingredients with complementary ingredients to produce ready-to-eat foods after adding water and completing the required cooking, baking or cooling steps. They respond to demand for convenient preparation, easier storage and greater diversity in protein sources. By incorporating the ingredients needed for texture, flavour and structure into a single mix, they simplify preparation and reduce the formulation work required for manufacturers to develop alternative-protein products.



### Development challenges

Developing foods with alternative proteins requires balancing nutritional composition with taste, texture and preparation requirements. Different protein sources can introduce unwanted flavours or change how a product sets, holds moisture or behaves during cooking. Manufacturers must also achieve consistent performance at larger production scales while controlling costs.



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## BIOZOON's solution

Within LIKE-A-PRO, BIOZOON developed three types of powdered food prototypes: an egg alternative for omelette-style and scrambled preparations, a cohesive and sliceable cheese alternative, and a protein-enriched brownie mix developed without added sugars.

In the egg alternative, plant flours, starches and gelling ingredients work together to create a structure that holds during cooking. The cheese alternative combines starches with sunflower oil powder to balance firmness and creaminess. For the brownie, oat and wheat flours support a soft crumb, while incorporated powdered fat eliminates the need to add oil to the batter. All final variants achieved acceptable sensory scores in project evaluations.



### Product-specific nutritional advantages

The prepared egg alternatives provide less saturated fat than the whole-egg benchmark and supply dietary fibre. Cheese alternatives have a predominantly unsaturated fat profile, while brownie mixes combine protein enrichment with no added sugars.



### Shelf-life potential and simplified logistics

The dry format supports ambient storage and offers potential for longer shelf life than refrigerated alternatives. It reduces dependence on refrigerated distribution, simplifies stock management and allows users to prepare the quantities needed, helping limit waste.



### Scalability supported by formulation expertise and pilot production

BIOZOON combines formulation expertise with in-house mixing and packaging capabilities for customised development and pilot testing. A 20 kg brownie premix trial supports scale-up feasibility, while current production capacity for the developed powder formulations is approximately 1,000 kg per week.



### Commercial opportunity in an established plant-based market

Plant-based food retail sales reached €4.75 billion across six major European markets in 2025. BIOZOON addresses persistent challenges in taste, nutritional quality and preparation convenience through complete powder mixes that manufacturers can adapt to their markets and scale using conventional equipment.

## Commercial potential and B2B value proposition

BIOZOON's B2B model combines the supply of formulated powder mixes with customised product development and technical support. Manufacturers and brands can build on the LIKE-A-PRO formulations to expand their portfolios through co-development and long-term supply partnerships, with potential licensing opportunities. This approach helps partners bring differentiated products to market while limiting the need for extensive in-house formulation work and early investment in production equipment.

Overall, the developments achieved by BIOZOON within the LIKE-A-PRO project demonstrate the potential of alternative protein-based powdered foods to deliver convenient, nutritionally enhanced and versatile food solutions. By combining formulation expertise, acceptable sensory performance and simplified storage and preparation, BIOZOON's powdered food concepts offer a promising approach to developing differentiated plant-based products, supporting industrial scalability and new commercial opportunities in the alternative protein market.

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