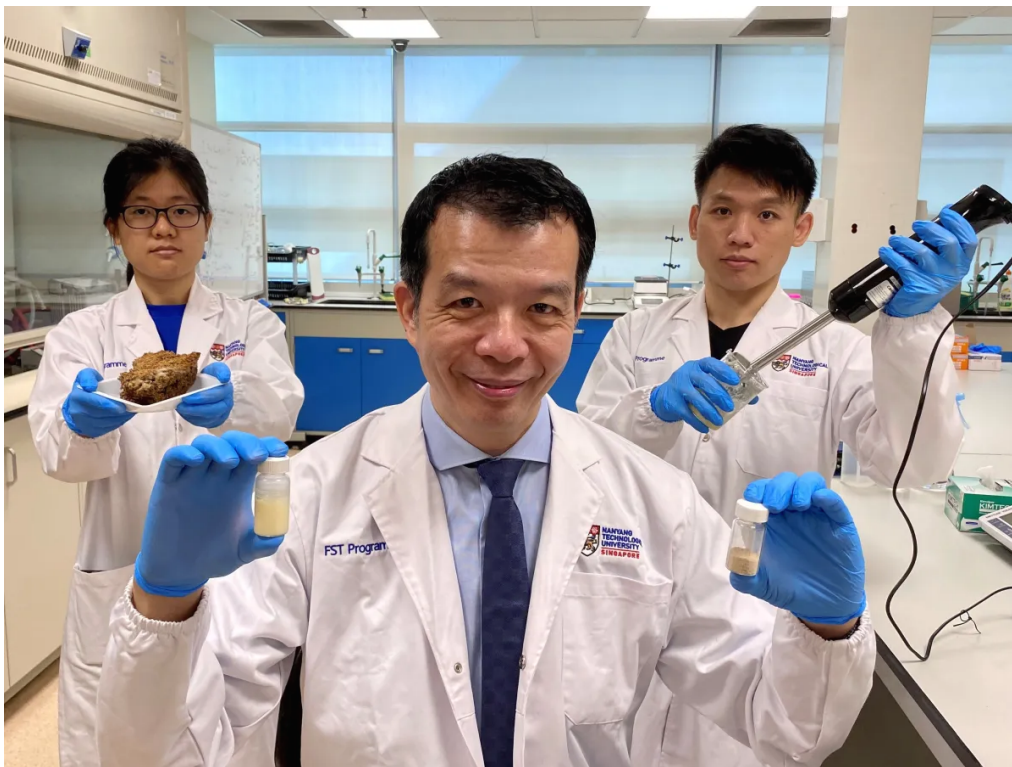


# Scientists at NTU Singapore have invented protein-rich products made from plants that may replace dairy products and eggs in certain foods. – Science Inquirer

henryhendricks • 1 day ago



Team of scientists from **Nanyang Technological University, Singapore (NTU Singapore)** Has developed a plant-based emulsifier that is not only rich in protein and antioxidants, but also has the properties needed to replace staple eggs and dairy products such as mayonnaise, salad dressings and whipped cream. ...

Sci\_Tee limited to Scientific Inquirer! Science. make. life. Better. (Dancing).

Emulsifiers are essential for food production as they help stabilize the combination of two immiscible liquids, such as oil and water. For example, egg yolk is often used as an emulsifier for mayonnaise to prevent the oil and water contained in the egg yolk from separating.

NTU emulsifiers are also produced by fermenting used grains from brewers, a by-product of the beer maker, which also helps reduce food waste (see video). Globally, it is estimated that approximately 39 million tonnes of such used grain are dumped into landfills annually, where they are decomposed to increase greenhouse gas emissions.

Join the SCIENTIFIC INQUIRER mailing list

[Read More](#) ▾