Bachelor-| Masterarbeit | Forschungspraktikum


The topics can be adapted according to the type of thesis/study work. The same applies to the methods. Content details and adjustments will be discussed in an initial conversation.

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Bei Interesse melden Sie sich bitte per E-Mail
If you are interested, please contact us by email

Konsumenteninteresse für Lebensmittel aus alternativen Proteinquellen

Consumer interest in alternative protein products

Englisch/ Deutsch (ggf. weitere Sprachkenntnisse von Vorteil):

English or German (additional language skills may be advantageous):

1. Consumer interest in alternative protein products/sources in Mediterranean countries (systematic literature review)
2. Consumer interest in alternative plant-based protein sources in Mediterranean countries (literature review)
3. Consumer interest in alternative insect-based or fungi-based protein sources in Mediterranean countries (literature review)
4. Foreign students’ (preferably from Mediterranean countries\(^1\)) interest in different alternative protein food products\(^2\) (focus group workshops or semi-structured interviews)
5. Interest of individuals with migration background from Mediterranean countries in different alternative protein food products (focus group workshops or semi-structured interviews, where applicable: standardized survey)\(^2\)
6. Interest in different alternative protein food products\(^3\) in different Mediterranean countries (online focus group workshops or semi-structured interviews, where applicable: standardized survey)

1 E.g from Turkey, Tunisia, Portugal; but others are possible.
2 Possibilities:
   - Fermented vegetable pickles enriched with protein produced from tomato pomace or tomato leaves
   - Tahini enriched with sesame protein produced from sesame cake
   - Snack product (e.g. bars) enriched with date protein produced from date cake (as byproduct of date syrup production)
   - Insect proteins as protein powder to be used in specific fields of nutrition with high interest in protein-enriched food products (e.g. sports nutrition)
   - Mycoprotein as protein powder to be used in different food products