Mycoprotein: A possible alternative as a source of protein for athletes

Fiber

source

Low in

saturated fat



OBJECTIVE

Due to the high demand for proteins and sustainability problems due to meat, the aim objective is to present the mycoprotein as an alternative to meat, showing all its benefits from a bibliographic review

Graphic 1: Protein requirements depending on the type and level of the activity developed

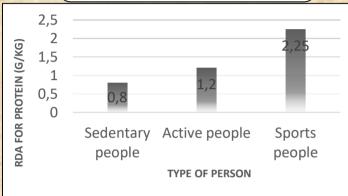
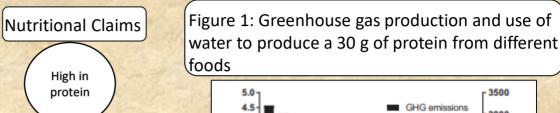


Table 1: Nutritional information for 100 g of mycoprotein (wet weight)

| | Nutrient | Quantity |
|--|--|-------------------|
| | Energy, kcal | 85 |
| | Protein, g | 11 |
| | Total fat, g Saturated fatty acids, g Monounsaturated fatty acids, g Polyunsaturated fatty acids, g | 2.9 0.7 0.5 |
| | | 1.8 |
| | Total Carbohydrate, g | 3.0 |
| | Sugars, g | 0.5 |
| | Dietary fiber, g | 6.0 |
| | Cholesterol, g | 0 |



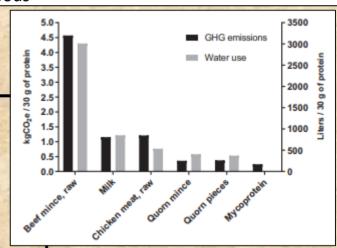


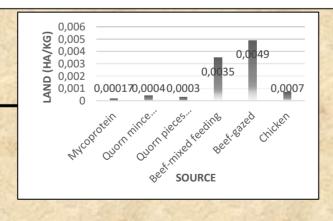
Figure 2. Market products



Table 2: Amino acid content of mycoprotein and protein milk for 100 g

| (Hycoprotein and protein milk for 100 g) | | | |
|--|-------------------------------------|---------------------------------|--|
| Amino acid | Grams per 100 g of mycoprotein (dw) | Grams per 100 g of milk protein | |
| Alanine | 2.8 | 2.6 | |
| Arginine | 3.3 | 2.6 | |
| Aspartic acid | 4.6 | | |
| Cystine | 0.4 | 0.2 | |
| Glutamic acid | 5.6 | 16.7 | |
| Glycine | 2.0 | 1.5 | |
| Histidine | 1.6 | 1.9 | |
| Isoleucine | 2.4 | 2.9 | |
| Leucine | 3.9 | 7 | |
| Lysine | 3.8 | 5.9 | |
| Methionine | 1.0 | 2.1 | |
| Phenylalanine | 2.3 | 3.5 | |
| Proline | 2.0 | 7.3 | |
| Serine | 2.3 | 4 | |
| Threonine | 2.5 | 3.5 | |
| Tryptophan | 0.8 | | |
| Tyrosine | 1.8 | 3.8 | |
| Valine | 2.8 | 3.6 | |
| EAAs | 20.9 | 30.4 | |
| NEAAs | 24.6 | 38.7 | |
| BCAAs | 9.0 | 13.5 | |

Graphic 2. Comparative land use per kg of product



BIBLIOGRAPHY:

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-Dunlop, M. V., Kilroe, S. P., Bowtell, J. L., Finnigan, T. J. A., Salmon, D. L., & Wall, B. T. (2017). *Mycoprotein represents a bioavailable and insulinotropic non-animal-derived dietary protein source: A dose-response study*. British Journal of Nutrition, 118(9), 673–685. https://doi.org/10.1017/S0007114517002409

CONCLUSIONS:

- -Proteins have an important role in recovery for athletes
- -The global increase in meat production and consumption is associated with environmental and health problems
- -Mycoprotein is a source of nutritious and sustainable protein
- -It can help to maintain healthy blood and promote muscle synthesis, help control blood glucose and insulin and increase satiety