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(54) Title: METHODS OF USING PROTEIN INGREDIENTS TO MAKE DOUGHS, BAKED PRODUCTS, SOUPS, BEVERAGES,
AND SNACKS

High Protein Plain bread
made with Cella Protein-2,
delivering:
10 g of protein with 14 g of
carbohydrate per serving
(48g)

Nutrition Facts	
12 servings per container	
Serving Size	1 slice (48g)
Amount Per Serving	
Calories	110
% Daily Value*	
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 180mg	8%
Total Carbohydrate 14g	5%
Dietary Fiber <1g	3%
Total Sugars 1g	
Includes 1g Added Sugars	2%
Protein 10g	18%
Vitamin D 0mcg	0%
Calcium 1mg	0%
Iron 0mg	0%
Potassium 0mg	0%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Nutrition Facts	
11 servings per container	
Serving Size	1 slice (51g)
Amount Per Serving	
Calories	120
% Daily Value*	
Total Fat 3g	6%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 180mg	7%
Total Carbohydrate 15g	6%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 1g Added Sugars	2%
Protein 10g	18%
Vitamin D 0mcg	0%
Calcium 6mg	0%
Iron 1mg	2%
Potassium 37mg	0%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

High Protein multi
grain bread made with
Cella Protein-2,
delivering:
10g of protein with 15g
carbohydrate per
serving (51g)

FIG. 37

(57) Abstract: Provided are compositions comprising microbially derived proteins obtained from the fermentation of biomass and methods for producing high-protein food compositions derived from said compositions. The disclosure also provides compositions and methods to increase the protein nutritional quality score of a food composition while maintaining traditional food forms. Also disclosed are methods for producing protein powders with tailored water holding capacity to provide properties similar to conventional food ingredients.

[Continued on next page]

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- *as to applicant's entitlement to apply for and be granted a patent (Rule 4.17(ii))*
- *as to the applicant's entitlement to claim the priority of the earlier application (Rule 4.17(iii))*

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