

UMT DEVELOPS VEGAN SATAY TO MEET MARKET DEMAND

• March 17, 2024

KUALA NERUS, High demand for plant-based food products has led a team of researchers from Universiti Malaysia Terengganu (UMT) to develop a vegetarian satay.

Dr. Suaidah Mohd Isa, the lead researcher, along with four colleagues from the Faculty of Fisheries and Food Sciences (FPSM) at UMT, dedicated over two years to developing 'Vegan Satay' made from the blossoms and inner stems of the banana plant, replicating the texture of chicken or meat.

The satay is said to offer various benefits, including low cholesterol content and high fibre as it is fully plant-based.

"The product, named Vegan Satay, is innovated to meet the demands of the vegetarian market and individuals prioritising healthy eating.

"Despite being made from banana blossoms and inner stems, its taste and texture are similar to meat satay due to a special production technology," she said when contacted today.

Elaborating further, Suaidah stated that the product is frozen to cater to today's busy lifestyles, adding that she plans to collaborate with industry partners to commercialise the product.

"In addition to satisfying present demands for sustainable food production, the 'Vegan Satay' also holds the potential to enhance the utilisation of local agricultural resources.

"This, in turn, can help farmers earn extra, to improve their socio-economic status, which is increasingly strained due to rising living costs," she said.

Source: BERNAMA News Agency