

Lucerne for protein

John Penno and Maury Penno founded Leafthoods and are extracting rubisco protein from irrigated lucerne on their Banks Peninsula sheep and beef farm. The environmental impact of this enterprise is less than animal-based enterprises. Distance from the processing plant is a consideration. The extraction process and product is being researched out of Lincoln with government and external investment. Rubisco has a complete amino acid profile and the product is easily digested by humans.

Information and Support

Maury Penno from Leafthoods will be recording a podcast on Leafthoods which will be available on the [Taieri LUDO website](#) under development. The product is under development so information is not in the public arena. Leafthoods can be contacted for information. Their website also invites email queries for farmers interested. "We are seeking partnerships with farmers, rural businesses, food manufacturers and investors across the food and climate-tech ecosystem".

Derek Moot, Lincoln University, has researched growing lucerne and other dryland plants and could be approached for advice on lucerne production.

References

Information on Leafthoods is available on their website. Government investment was also publicly announced.

<https://www.leafthoods.com/about/>

<https://www.greenqueen.com.hk/leafthoods-protein-scoops-15-million/>

Plant and Food Research are researching extraction of protein from pasture plants. See news articles referenced below for background information.

<https://www.plantandfood.com/en-nz/article/plant-and-food-research-scientists-finding-new-ways-to-diversify-nzs-food>

<https://www.plantandfood.com/en-nz/article/the-pasture-advantage>