

# We're CNTA




NATIONAL CENTER FOR FOOD  
TECHNOLOGY AND SAFETY.

*Cutting-edge  
knowledge and  
technology.*

## Team

especiè CNTA 



-  **+250 Professionals**
-  **+500 Associated companies**
-  **Governing board**  
Institutional and associated  
companies



## Facilities and equipment

- 14 Labs**
- 12 Pilot plants for food processes**
- 3 Platforms for advanced characterization :**  
Metabolomics, cell culture and C. elegans

**6 working  
centers:**  
San Adrián,  
Alesón, Calahorra, Logroño, Madrid, Pamplona



# CNTA in 2025

Research  
Reports  
Consumer studies  
Analytical services  
Consulting  
Training  
Events

**47**  
Knowledge uptake  
projects

**172**  
Contractual R&D  
projects

**97**  
Training  
actions

**88.961**  
Technological services  
reports for companies

**480**  
Associates + **813**  
Clients = **1293**  
Companies  
trust CNTA

# Our R&D capabilities



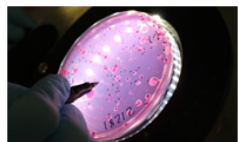
## Circular food ingredients

New upcycled ingredients | Isolation of bioactive compounds | Encapsulation | Sustainable proteins



## Food product development

Smart formulations | Clean label | Novel foods | Alternative proteins | Extrusion & texturization | Sensory evaluation



## Innovative preservation strategies

Thermal & non-thermal treatments (UV, plasma, HPP, etc.) | Antimicrobials & biopreservatives | Chlorine alternatives



## Food biotechnology & fermentation

Strain collection | Microbiome characterisation | Pre/pro/postbiotics | Process optimisation | Precision & biomass fermentation



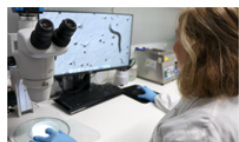
## Sustainable food processes & packaging

Active coatings | Food contact product validation | Biomass stabilisation & conditioning | Post-harvest solutions



## Digital & AI tools

Artificial vision (NIR, Spectral tech) | Data science & AI | Process modelling & simulation | Process efficiency & quality



## Advanced food characterisation & 'omics'

Ingredient & product functional evaluation (*in vitro* & *in vivo* platforms, e.g. *C. elegans*) | Metabolomics



## Consumer studies & acceptance

EU-wide surveys, in-depth interviews & focus groups | Market strategy | SSH | Online platform (>5k consumers)

**MUNDO  
SABOR**  
by CNTA

# Our pilot equipment



Formulator | Autoclave | UHT lane and aseptic packaging | Microwave treatment | Cold plasma

- 🔬 Post-harvest treatments and operations
- 🔬 Ready-to-eat products and cooked meals
- 🔬 Manufactured meat and dairy products
- 🔬 Fluid bed coater/dryer for encapsulation
- 🔬 Active and smart packaging, ecodesign



Controlled atm. storage & drying rooms | Packaging and thermoforming eq.

- 🔬 High-Pressure processing unit (HPP)
- 🔬 Extrusion technologies (dry & HME extrusion)
- 🔬 Fermentation processes (solid, liquid, precision) – from 50 ml up to 150 L bioreactors
- 🔬 Sidestream valorisation (stabilisation, extraction, purification)



Dry/HME/cooking extrusion: 4x pilot extruders

- 🔬 *In vitro* digestibility platform
- 🔬 HPLC and metabolomics platform
- 🔬 ISO-compliant tasting rooms (sensory booths)
- 🔬 Laboratories and whiterooms



Ultrasounds | Sidestream valorisation | 150L bioreactor



# Extensive EU R&D funding expertise



Like a **PRO**

**EPICSHIFT**



wasteless

**CO FRESH**



model<sup>2</sup>bio



**CHORIZO**



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