

TECHNOLOGICAL, SENSORY AND NUTRITIONAL ASSESSMENT OF FUNCTIONAL INGREDIENTS FOR FOOD APPLICATIONS

THE CHALLENGE

THERE IS A GROWING DEMAND FOR FUNCTIONAL FOOD PRODUCTS, SPECIALLY THOSE MADE WITH NATURAL INGREDIENTS. AMONG THEM, ANTIOXIDANTS AND PREBIOTIC DIETARY FIBRES STAND OUT DUE TO THEIR POTENTIAL APPLICATIONS IN FOOD. PREBIOTIC FIBRES CAN ALSO SERVE AS BULK AGENTS TO REDUCE THE CALORIC VALUE IN SUGARY FOOD. MOST NATURAL INGREDIENTS ARE OBTAINED THROUGH SEPARATION METHODS (EXTRACTION, CENTRIFUGATION, ETC.) AND ARE NOT PURE COMPOUNDS, SO THAT THEY MUST BE CAREFULLY ASSESSED FROM A TECHNOLOGICAL, SENSORY AND NUTRITIONAL PERSPECTIVE.

NATURAL INGREDIENTS WITH PRESERVATIVE AND FUNCTIONAL POTENTIAL

AROMATIC AND MEDICINAL CROP



INDUSTRIAL DISTILLATION



ESSENTIAL OIL

DISTILLATION RESIDUES



ROSEMARY AND SAGE EXTRACTS



DIETARY FIBRE FROM CHICORY



GRAPE EXTRACT

THROUGH SEVERAL R&D PROJECTS, OUR MULTIDISCIPLINARY RESEARCH TEAM HAS DEVELOPED AND/OR TESTED DIFFERENT FUNCTIONAL INGREDIENTS FROM TEA, GRAPE, ROSEMARY, SAGE, THYME, CHICORY INULIN, ETC., IN DIFFERENT FOOD PRODUCTS, SUCH AS CANDIES, FRUIT AND VEGETABLE SMOOTHIES, YOGURT, FISH AND MEAT PRODUCTS.

NUTRITIONALLY ENHANCED FOODS



YOGURT SAUCE AND PATE OF SALMON AND WITH ROSEMARY AND SAGE EXTRACT



CANDIES WITH ROSEMARY AND SAGE EXTRACT



FRUIT SMOOTHIE (APPLE, ORANGE AND BABANA)



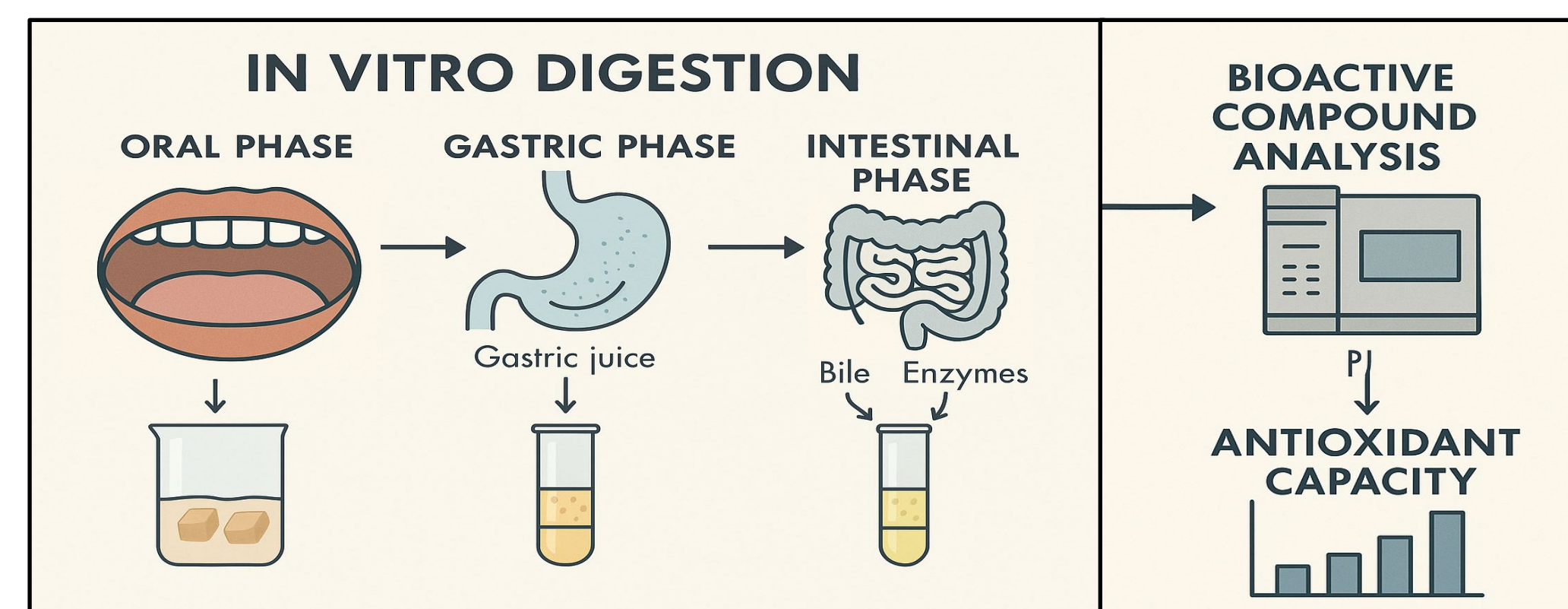
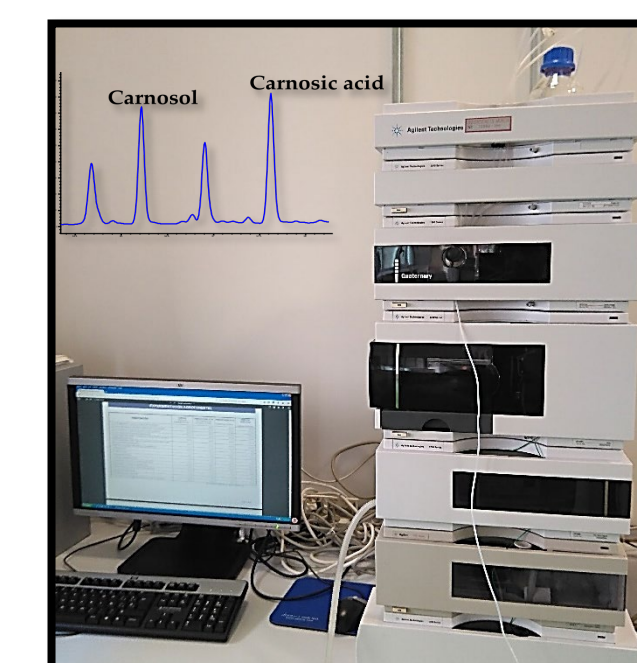
VEGETABLE SMOOTHIE (PUMKIN, CARROT AND APPLE)



SALMOREJO (INULIN)

OUR RESEARCH EXPERIENCE INCLUDES

- ✓ OPTIMIZATION OF TECHNOLOGICAL PROCESSES (HEATING, DRYING, AGGLOMERATION, PACKING, ETC.)
- ✓ SENSORY AND NUTRITIONAL EVALUATION OF INGREDIENTS
- ✓ DEGRADATION AND/OR RETENTION OF ACTIVE COMPOUNDS
- ✓ STABILITY AND SHELF-LIFE STUDIES
- ✓ *IN VITRO* BIOAVAILABILITY OF ACTIVE COMPOUNDS AND THEIR PROPERTIES (ANTIOXIDANT CAPACITY, ETC.)



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