

Partnering Opportunity

Profile Status: Published

Technology Request

Looking for a technology to reduce sugar and fat in bakery and pastry-making

Summary

A Spanish SME that produces cakes, biscuits, nougat, and Christmas specialties, is looking for a technology/system that allows reducing the amount of sugar and fat in the final products without reducing the organoleptic properties. The technology should be applicable at an industrial level. The company is looking for a technical cooperation agreement.

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Details

Description

A Spanish company whose activity is the production of pastry and bakery, including some typically Christmas sweets, would like to find a system/technology in order to reduce the fat and/or sugar in the final products.

The company, which has more than 25 years of activity, has a commitment with its clients to meet their demands and to continuously attempt to improve its service and quality. In this way, and following the current trends, the company is looking for new systems to reduce the sugar and fat, as well as removing (or at least reducing) the chemical/artificial additives. This reduction/removal should be done without modifying the organoleptic properties of the products.

Currently, the company uses maltitol to replace sugar in their products but its goal is not only replacing sugar but also reducing the amount of sweetener used. There is no current replacement for the fat, yet.

The company sells its products in many European countries, so the offered technology/system should be applicable at least at European level (i.e. it should follow European regulations concerning food products).

The company is open to any type of agreement but it's looking especially for a technical cooperation one, where the sought partner offers such technology and both may cooperate to test it in their products.

Technical Specification or Expertise Sought

The sought technology/products should allow reducing the sugar and fat in the pastry products. It should be applicable at industrial level and, if possible, it should reduce/remove the addition of chemical/artificial additives.

Stage of Development

Field tested/evaluated

Keywords

Technology

08001002	Food Additives/Ingredients/Functional Food
08001004	Food Processing
08001005	Food Technology

Market

07003002	Health food
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C.10.7.1	Manufacture of bread; manufacture of fresh pastry goods and cakes
C.10.7.2	Manufacture of rusks and biscuits; manufacture of preserved pastry goods and cakes
C.10.8.2	Manufacture of cocoa, chocolate and sugar confectionery
C.10.8.6	Manufacture of homogenised food preparations and dietetic food

Open for EOI : **Yes**

Client

Type and Size of Organisation Behind the Profile

Industry SME 11-49

Year Established

1987

Turnover

1 - 10M

Already Engaged in Trans-National Cooperation

Yes

Languages Spoken

English
French
Spanish

Client Country

Spain

Partner Sought

Type and Role of Partner Sought

- Type of partner sought:
Company/Academic researcher

- Specific area of activity of the partner:
Food

- Task to be performed:
The partner should provide with either new ingredients for pastry or with a technology/system to reduce fat and sugar without modifying the organoleptic properties. The sought partner should be able to test the products in laboratory and offer measurable proof of the technology success.

Type and Size of Partner Sought

SME 11-50, University, R&D Institution, SME <10, 251-500, SME 51-250, >500

Type of Partnership Considered

Technical cooperation agreement