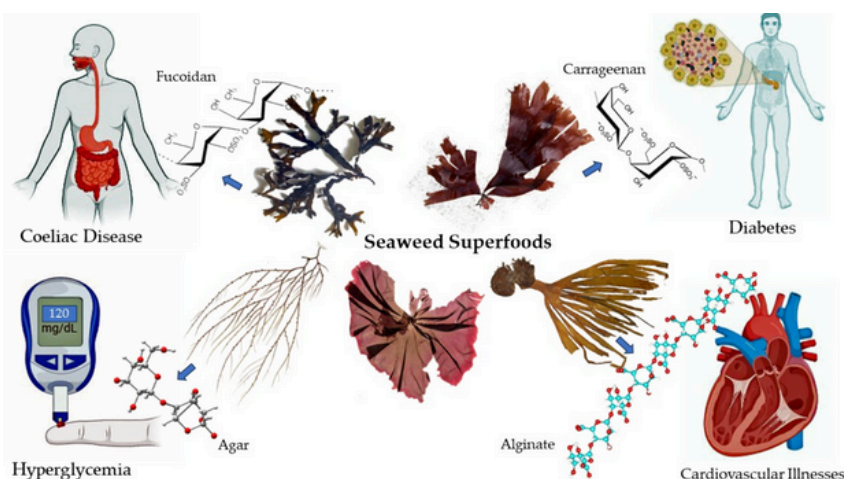


MONDEGO BREAD

KEYWORDS: Nutraceuticals, Celiac Disease, Diabetes, Hyperglycemia, Cholesterol, Macroalgae

STATE OF THE ART

Macroalgae have been used as dietary supplements or as ingredients in some foods. There are beneficial results from the intake of these products in metabolic diseases (diabetes), with a reduction in blood sugar and cholesterol levels. On the other hand, the number of people with diseases associated with the consumption of cereals containing gluten has been increasing, which justifies the need to develop food products suitable for this condition. Our intention is therefore to produce a gluten-free bread with macroalgae, which contain bioactive compounds. The algae biomass will be collected, prepared and added to the bread dough. Afterwards, the gluten-free bread will be produced.



VALUE PROPOSITION

Aims to improve the nutritional deficit present in current gluten-free foods, particularly in terms of protein; reducing the cost of production and sale; and the fact that macroalgae have the potential to meet sustainability challenges.



STAGE OF DEVELOPMENT

TRL 2



IPR LEGAL STATUS

Awaiting Publication



OWNERSHIP

The rights are held by the University of Coimbra



COLLABORATION SOUGHT

Licensing for further developments or R&D partnership.

ADVANTAGES

- Suitable for people with celiac disease, diabetes and cholesterol.
- Low cost, easy and simple production in bakery and improved health
- It is a food-safe product that can be consumed by anyone.

APPLICATIONS

Can be applied in the bakery sector

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