

Food composition based on babassu

A gluten-free food composition comprising extruded babassu flour. Alternative and novel material, which possesses future commercial potential from those of conventionally used packaging forms used by the food industry and for direct consumption.

The Challenge

There is a need for gluten-free flours that have the physicochemical properties of wheat flour, to be used as a food ingredient for celiac and gluten intolerant people.

A food composition suitable for celiac people has been developed. It is based on Babassu and it is free of preservatives and other additives. Thanks to its physicochemical properties, it can also be used for the preparation of food films.

The Technology

The elaboration provides a standardized composition based on Babassu's own ingredients. The procedure consists of a first homogenization phase, followed by a second extrusion phase, to end with a mill grinding treatment.

The preparation of food film is carried out by extrusion process and subsequent blowing of tubular film using air, both for blowing the film and for cooling the film.

Innovative advantages

- Food security
- High nutritional value
- Free of preservatives
- High lifespan
- High solubility and water absorption
- Production of food films

Current stage of development

With the extruded flour, different food products have been prepared, such as:

- Cookies
- Milkshakes
- Films
- Coatings

Applications and Target Market

Companies in the food sector: General food companies, bakeries, dairy companies, producers of vegetable milks, etc.

Companies producing biodegradable and sustainable packaging

Reference number

MKT2019/0172_C

Flours, cookies and
Babassu film



Business Opportunity

Technology available for licensing with technical cooperation

Patent Status

Priority application

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