

Development of a new line of yogurts and smoothies with fruit and honey made with natural ingredients

Summary

The project involves the design of a new line of low-fat yogurt drinks with blended fresh fruits and/or vegetables, with added natural sweeteners. Thus, a new line of high-quality products with high added value will be obtained. This will improve the competitiveness of the fruits, vegetables and honey of the Terres de Lleida region, integrating them into the agri-food chain through their treatment and processing. This way, they will be used as raw materials for the production of yogurts, while promoting local products.

Objectives

The general objective is to design and develop a new line of yogurts and smoothies with natural fruit, vegetable and honey ingredients from local markets.

The following specific technical objectives have been set:

- To design and develop extracts of a natural origin that have sweetening properties.
- To evaluate the incorporation of honey as a substitute for added sugars.
- To design and develop a new line of low-fat yogurt drinks with fresh fruits and vegetables, with added natural sweeteners.
- To evaluate the impact of innovative technologies to preserve seasonal fruit.

Description of project activities

To meet the project's objectives, it will be necessary to design and develop natural plant and honey extracts, as well as the formulation of a yogurt drink with fresh fruit and/or vegetables and with added natural sweeteners. The formulation of a yogurt drink from the mentioned extracts will be carried out both on a laboratory scale as a pilot study and on a semi-industrial scale. Finally, the stability and the shelf-life of the developed products will be evaluated.

Expected results and practical recommendations

With the execution of this project, we expect to obtain vegetable and fruit extracts, with their corresponding characterisation providing relevant information on sugar content, sweetening properties and sensory characteristics. In addition, thermal and non-thermal processing technologies for the blending of fruits and vegetables will be evaluated, in order to preserve the nutritional and organoleptic conditions of the new product.

A reference list of types of honey and their derivatives will be produced, with complete characterisation and relevant information in terms of sugar content, sweetening properties and sensory characteristics. Based on these results, a new product will be designed and developed for the market: a yogurt drink prepared from fruit and/or vegetables, sweetened with honey extracts. The corresponding analysis and evaluations of stability and shelf-life will be carried out, employing microbiological and physicochemical testing to guarantee safety through the commercial life of the product.

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Universitat

Keyword-category

Food quality / processing and nutrition

Territorial scope

Province

Lleida

County

Segrià

Segarra

Noguera

Project dissemination (publications, seminars, multimedia...)

Project website

www.pastoret.com
www.indulleida.com

Other project information

Project period

Starting date (month-year): Maig 2017

End date (month-year):

Project status: *Ongoing*

Approved budget

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Basic regulation: Ordre ARP/96/2016, de 27 d'abril, per la qual s'aproven les bases reguladores dels ajuts a la cooperació per a la innovació a través del foment de la creació de grups operatius de l'Associació Europea per a la Innovació en matèria de productivitat i sostenibilitat agrícoles i la realització de projectes pilot innovadors per part d'aquests grups, i es convoquen els corresponents a 2016.

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