

Carrot as fat substitute



Process:

Carrot matter is processed at certain high temperatures to create a material that can be used as high fibre content fat replacement in sausages and other meat products.

Unmet need and Benefits:

Tasty low-fat meat products. >20% of fat is saved in the process which yields comparative savings in the production process. High quality taste and cooking/frying properties are maintained in the finished products down to fat contents of 4%. The product holds a high fiber content.

Target group:

Over 300 million adults are obese worldwide according to latest statistics from the WHO and the International Obesity Task Force.

Areas of use:

For food, but also food for dogs and cats.

Markets:

The market for fat replacers will reach 280,100 metric tons between 2011 and 2015, according to Global Industry Analysts (GIA).

Intellectual property:

Patents and trademark (Chativa). Licensed to *Scan* and *Mariannes morötter*

Contact:

Dr. Bert Junno, Lund University Technology Group, +46-707-772209, bert.junno@forskarpatent.com

Dr. Mikael Lindstam, Lund University Technology Group, +46-766-333699, mikael.lindstam@forskarpatent.com