

## **PS: EUREKA - Development of Stand Up Pouches for High Pressure Sauces**

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### **General description**

<b>Type</b>	Technology request
<b>Reference</b>	TR_20110314_51043
<b>Submitted on</b>	14/03/2011
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### **Abstract**

A leading Spanish food manufacturer wants to develop a new fresh range of sauces, which can be commercialised without refrigeration and be stored for up to 12 months. A partner with in-depth knowledge of sauce manufacturing is sought. The Spanish partner offers extensive R&D experience and capacity, industrial High Pressure capacities and proximity to large international markets. The Spanish partners contemplates funding through Eureka (or similar) for the execution of the Project

### **Technology Domains**

#### **Technology domains applicable**

**8.1.4. Food Processing**

**8.1.5. Food Technology**

**8.2.3. Safe production methods**

### **Details**

#### **Description**

A leading Spanish food processing company intends to develop a new fresh range of sauces, which can be commercialised without refrigeration and with a 12 months shelf life. The company is looking to overcome some of the currently existing barriers by applying a new treatment based on the application of high pressures.

The current situation of the sauce market offers two product alternatives clearly differentiated:

- Sauces in sterilisable packaging of long expiry-date that have been put under more or less intense treatments of conservation (more intense on those of neutral pH and slighter in the acidified ones)
- Refrigerated sauces without treatment (or slight pasteurisation) but reduced expiry-date, and for storage under refrigeration.

The first one offers a good guarantee of safety but it has a high nutritional and sensorial deterioration as the thermolabile vitamins are lost (for example vitamin C)

and the sensorial attributes are harmed: decolouring, deteriorating taste, etc. On the other hand, the second group offers a range of improved nutritional and sensorial characteristics but they usually show two differences:

- Use of artificial preservatives to extend shelf life (up to 3 months) and better safety.
- Products without preservatives but reduced expiry-date (30 days maximum) and whose safety relies greatly on a conservation temperature between 0 and 4 °C, with the average temperature in the sale point in Spain being at least at 7 °C.

In this context, the Spanish company sees to develop a new range of sauces that combine the advantages of both sauce typologies and eliminate its deficiencies, so it is intended to develop a new sauce range in which:

- Preservatives are eliminated, compared to refrigerated sauces of an average of shelf life of 2-3 months.
- The losses of thermolabile vitamins compared to sterilized sauces are reduced.
- Sensorial attributes of "fresh" sauce, as well as their nutritional attributes are maintained.

To achieve this, a new process able to inactivate the pathogenic microorganisms and the enzymes responsible for the enzymatic deterioration will be developed. To this end, the single application of high pressure treatment does not guarantee any of the two inactivities, so a conservation treatment of low intensity by the application of high pressures and other combined barriers should be developed.

To achieve this, the company is looking for partners interested in cooperate in this project. Potentially the target profile would be:

- Sauces manufacturing companies,
- Technological partners with experience in High Pressure Technology, and
- Tomato growers and tomato concentrate manufacturers.

In return, the Spanish company offers potential partners who want to participate in the development of this project, the following expertise:

- Extensive experience in research and development of products and technologies. Technology and knowledge exchange.
- An extensive know-how in application of High Pressures. Since 2006 the company has an industrial equipment capable of applying high pressures up to 600 MPa pressure.
- Proximity to a large international market.

In relation to the financial contribution to the project, the company's estimated budget for this project will be 0.5 to 0.7 M€. It expects to get funding through the call EUREKA.

The Spanish company has extensive expertise in R&D projects. Projects carried out in recent years, include:

- CHINEKA project with a Chinese partner, by means of which the Spanish company has developed high quality canned asparagus, which provide differential sensory aspects adapted to new consumer trend, without compromising food security and
- EUREKA project in collaboration with a French partner, by means of which, the company has developed a new range of prepared dishes of grilled meats with several

sides, which keep the traditional quality of grilled meats and steamed vegetables, while applying high pressure technology.

### **Type of collaboration sought**

#### **Comments on type of collaboration sought**

- Type of partner sought:

SME, large companies, research centres

- Specific area of activity of the partner:

\* Sauces manufacturing companies.

\* Technological partner in High Pressure with interest in the research and optimisation of the High Pressure process.

\* Tomato growers companies or tomato concentrated manufacturers.

- Task to be performed by the partner sought:

Participate in the project development for the development of a new fresh range of sauces of long-term shelf life.

### **Partner countries sought**

All

### **Submitting organisation**

**Type of organisation** Industry

**Size** 250-500

**Country** Spain