

PON project “ALIFUN” Development of functional foods for the innovation of traditional Italian food products

The project addresses 6 key studies that are representative of the main agri-food sectors also typical of the Mediterranean Diet; these studies arise from the convergence of different questions of business innovation and CNR technological know-how as well from other research institutions that are partners. The main objective of the project is consequently the development of several functional food prototypes on industrial scale by using food matrices that are typical of Italian tradition.

Main activities SZN partner: to bring on the table of Italian "Functional Foods" obtained from marine microalgae, which can be used directly as food additives (omega 3-6-9, vitamins and proteins) in cereal bars and substitute ingredients in special diets for people affected by intolerances and/or allergies food.

