



FÓRMULA BASE DE UN HELADO
FUNCIONAL

HELADO FUNCIONAL

La invención es novedosa y se encuentra protegida a través de un Secreto Industrial

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Innovadora formulación de helado, con ingredientes naturales de bajo aporte calórico y en contenido de grasa y azúcar, convirtiéndolo en un potencial producto funcional.

Puede ser producido con saborizantes y colorantes naturales, para generar variedades sensoriales distintas.

Este producto es bajo en grasa y azúcar, y promueve una alimentación saludable por su sabor y consistencia similar a los helados tradicionales.

La tecnología se encuentra a nivel TRL 4, ya que cuenta con la formulación base probada a nivel laboratorio.



BASE FORMULA OF A FUNCTIONAL ICE CREAM

FUNCTIONAL ICE CREAM

The invention is novel and is protected by
Trade Secret

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The technology describes the development of an innovative ice cream formulation, based on the use of natural components that aim to reduce both the calorie intake of this product and fat and sugar content, making it a potential functional product. It is also possible to add different flavorings, colorants, and natural essences to experience different types of sensory.

The innovative formulation of the ice cream reduces the fat and sugar content of a traditional ice cream, promotes a healthy lifestyle, with a flavor and consistency like traditional ice cream. with the possibility to add natural flavors to offer a wide range of taste.

The technology is at TRL 4 level, since it has the base formulation tested at the laboratory level.

