

PROMOLOG S.R.L.

USE OF PIGMENTED GRAINS FOR THE DEVELOPMENT OF TRACEABLE FOOD PRODUCTS WITH HIGH NATURALLY ADDED VALUE RICH IN BIOACTIVE MOLECULES (PIGRANI)

The PIGRANI project provides the enhancement of selected varieties of pigmented grains (naturally richer in antioxidants) adapted to the areas of Southern Italy. The project intends to make important innovations in the production, processing and control systems of functional food products based on wheat flour, such as pasta, bread and baked products. The project proposal provides for the development of food products with high added value starting from a raw material "naturally" rich in bioactive compounds, and optimizing the production and transformation process along the supply chain through the development and validation of an analysis protocol integrated to ensure traceability, healthiness and nutraceutical characteristics (food system approach).

Participating subjects: BONASSISALAB S.R.L. (Leader partner), PROMOLOG S.R.L., Consiglio per la Ricerca in Agricoltura e l'analisi dell'economia agraria (CREA-CI)

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