

TECH NEED

Seeking Novel Leavening Technology That Enables Sodium Reduction



KEY INFORMATION

TECHNOLOGY CATEGORY:
Foods - Ingredients

TECHNOLOGY READINESS LEVEL (TRL): **TRL6 TO TRL9**
COUNTRY: **SINGAPORE**
ID NUMBER: **TN174423**

BACKGROUND/DESCRIPTION

A leading snack company is interested in novel leavening solutions (ingredient and/or process technologies) that enable effective sodium reduction for their baked goods portfolio (savory/salty crackers, sweet cookies). Sodium-based leavening agents (sodium bicarbonate, SAPP etc.) are commonly used in baked goods to deliver the desired product texture and appearance. Finding alternative solutions that can deliver the same great consumer experience without elevating the pH is of interest.

TECHNOLOGY SPECIFICATION

- Technologies that enable eliminating or significant reduction (50+%) of sodium from leavening technology should:

- Be approved for use in bakery products
- Not impact product key sensorial attributes
- Meet clean label requirements

- Be affordable at large scale

- Close to commercialisation solutions preferred; however, technologies at all maturities will be considered, provided that a viable pathway to commercialisation can be determined

WHAT WE ARE NOT INTERESTED IN

Potassium based alternatives

PREFERRED BUSINESS MODEL

- IP Acquisition
- Licensing
- Others
- R&D Collaboration