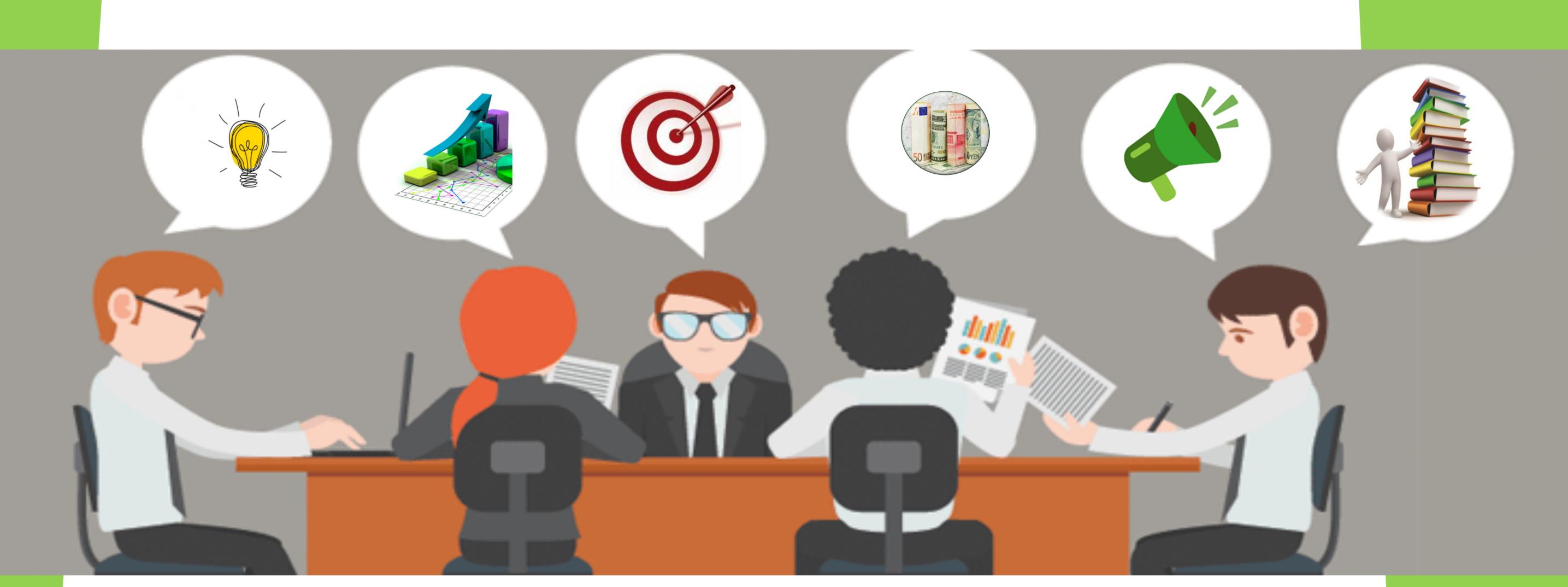






DEVELOPMENT OF INNOVATIVE FOOD PRODUCTS FOR BAKER'S YEAST-INTOLERANT PEOPLE





OUR IDEA

Replace baker's yeast with microbial strains (i.e., Zymomonas mobilis and Kluyveromyces spp.) possessing an analogous fermentative metabolism, without any similarity to the cell wall components of S. cerevisiae.



BACKGROUND

- About 20% of adults report food-related hypersensitivity reactions; among these, the incidence of intolerance to baker's yeast is increasing in Western population.
- Anti-S. cerevisiae antibodies (ASCA) have been described in up to 68% of patients with Crohn's disease.



GOALS

- Develop yeast-free products (e.g., baked goods and alcoholic beverages)
- Create a multidisciplinary research team guaranteeing a holistic approach
- Apply to international research project calls.



ARE YOU...

CONTACT US

- an expert in Nutritional Immunology and Food Allergies and Intolerances? We want to assess the immunological (or inflammatory) response against cellular models, commercial antibodies, or antisera from Crohn's disease patients ...please contact us!
- an expert in Bio-processing and Brewing Technology? We want to develop an yeast-free beer ...please contact us!
- an expert in Sensory Science?

We need to assess the sensory properties of the developed yeast-free foods and beverages ...please **CONTACT US!**

- a SME interested in the exploitation of the NoBay's results? We can apply for an EUROSTARS PROJECT ...please contact us!



- a Canadian organization interested in NoBaY?

We can apply for a MITACS ACCELERATE INTERNATIONAL ...please contact us!

- not included in this list but willing to join NoBaY? ...please contact us!







WHO WE ARE



OUR SKILLS

- Food and Industrial Microbiology: evaluation of the biotechnological conditions to optimize the growth of Zymomonas biomass and cell fermentation performances;
- Food Technology: Design of Experiment techniques for the development and optimization of food products and processing;
- Food Biochemistry: characterization of food macromolecules and of their functional interactions, and enzymatic approaches relevant to improve Zymomonas fermentative metabolism.



PRELIMINARY RESULTS

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