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Фонд за науку Републике Србије

FUNPRO

Functional products based on goat's milk proteins and bioactive compounds extracted from grape pomace and edible mushrooms

FUNPRO
For healthy food products

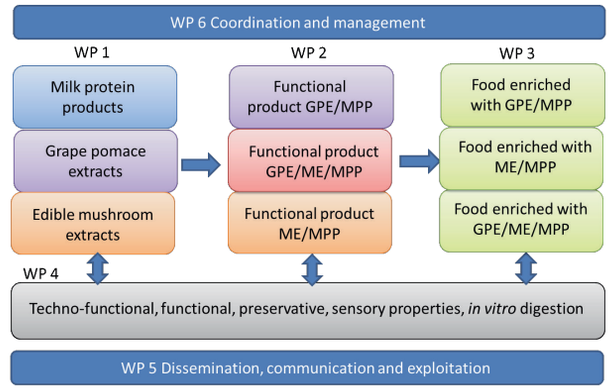
FUNPRO INFORMATION:

- http://agrif.bg.ac.rs/Fakultet/2163
- https://www.ibiss.bg.ac.rs/index.php /en/present/national/item/2231-funpro
- https://www.instagram.com/_funpro_/

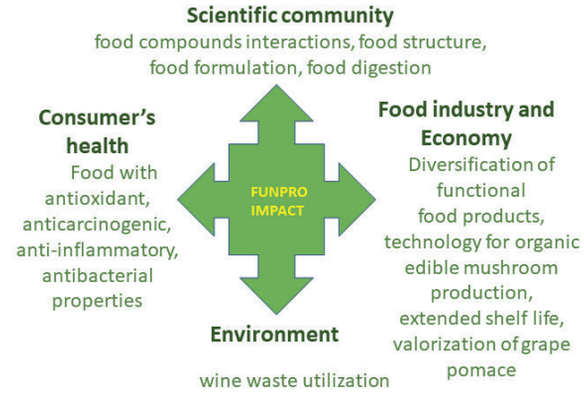
Follow us on Instagram by simply scanning QR code:

FUNPRO

IMPLEMENTATION PLAN:



FUNPRO IMPACT:



SUMMARY

Healthier and sustainable foods are great challenges facing food industry nowadays.

Food scientists and technologists have been encouraged to develop new functional food ingredients and to lower the environmental impact during food production. FUNPRO has launched in January 2022

aiming to develop new multipurpose high value functional protein products (FMPP).

These products will be developed using goat's milk, wine waste (from autochtonous and international grape varieties) and/or edible mushrooms in an innovative way in line with consumers' needs. Further, they will be used for enrichment of different already present food products to improve their quality and functionality.