

**PROJECT TITLE**

# Up-grading by-products rich in fibers using jet milling technique to produce enhanced bakery products”

**CLIENT**

- Vegetable and juice processing industries
- Bakery industries

**ENTREPRENEURIAL OPPORTUNITIES**

Daily dietary fibre consumption in Western societies is below recommended values, despite the fact that consumers are aware of the health benefits associated with dietary fibre consumption. Although there is a variety of “healthy bakery products “available in the market, they are not preferred by consumers due to their gritty texture or unpleasant flavor caused by the dietary fibres added.

Jet milling technique is considered a relatively new technology in the food sector which creates superfine flours. Jet milling treated fibre-rich flour mixtures can be added to bakery products increasing their nutritional value and their structural and sensorial characteristics at the same time.

The use of by-products from food processing industries as raw materials for dietary fibre flour mixtures production can be considerably interesting, since these side streams are inexpensive and highly abundant.

**SOLUTION**

**Dietary fibre mixtures treated with jet mill can be incorporated in bakery products increasing their nutritional value and improving texture and consumers sensorial acceptance.**

**The use of food industry by-products as raw materials for dietary fibre flour mixtures production can give a solution to the management problem of these side streams with various environmental benefits.**

**OUR TEAM**

**Prof. Ioanna Mandala**

Styliani Protonotariou, Msc, PhD(c)

Kleopatra Tsatsaragkou, PhD(c)

Contact information for Corresponding Person

**Ioanna Mandala**

T: +30 (210) 5294692; fax: +30 (210) 5294697.

E: imandala@aua.gr

Agricultural University Athens

Iera Odos 75, 11855 Athens, Greece.

