

PROJECT TITLE
“**Carobites**”

Agricultural University of Athens
Lab. of Food Quality Control & Hygiene

OBJECTIVES

Development of a product that combines:

- Innovation
- High nutritional value
- Eco-friendliness

THE PRODUCT

“Carobites” is a Ready-To-Eat, naturally sweet snack of high nutritional value based on carob combined with the innovative technology of edible coatings.

HEALTH CLAIMS & NUTRITION

“Carobites” is considered as a **functional food** and is characterized:

- High in monounsaturated fatty acids
- Low in salt
- High in fibre
- Source of calcium
- High in Vitamin E
- Source of iron
- Source of manganese
- Low glycemic index
- Suitable for people on diet and diabetics.

“Carobites” - European competition:

- Indulgent
- Healthy **1st Ecotrophelia Greece**
- Innovative **3rd Ecotrophelia Europe**
- Natural
- Convenient
- Eco-friendly
- Feasible

OUR TEAM

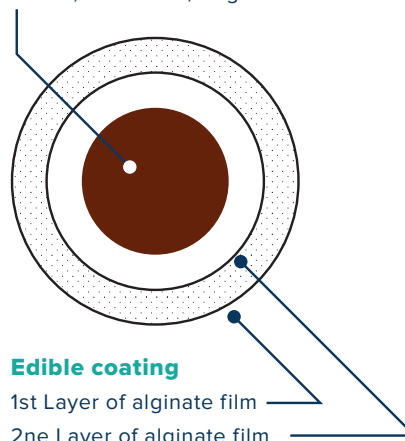
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Hearts of Carobites

Carob, Hazelnuts, Vegetable Fat*



ROADMAP FOR A GREAT PORTFOLIO...

- Color & Garnish
- Flavors
- Shapes
- Fillings