

Title of the project:

New concept of food fortification with cereal sprouts from Vojvodina

Project number:

142-451-2142/2019-01/01

Funding sources:

Provincial Secretariat for Higher Education and Scientific Research

Duration of the project:

2016 – 2020.

Project budget:

5.200.000 RSD

Logo or acronym:

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Research area of the project:

Technical and technological sciences

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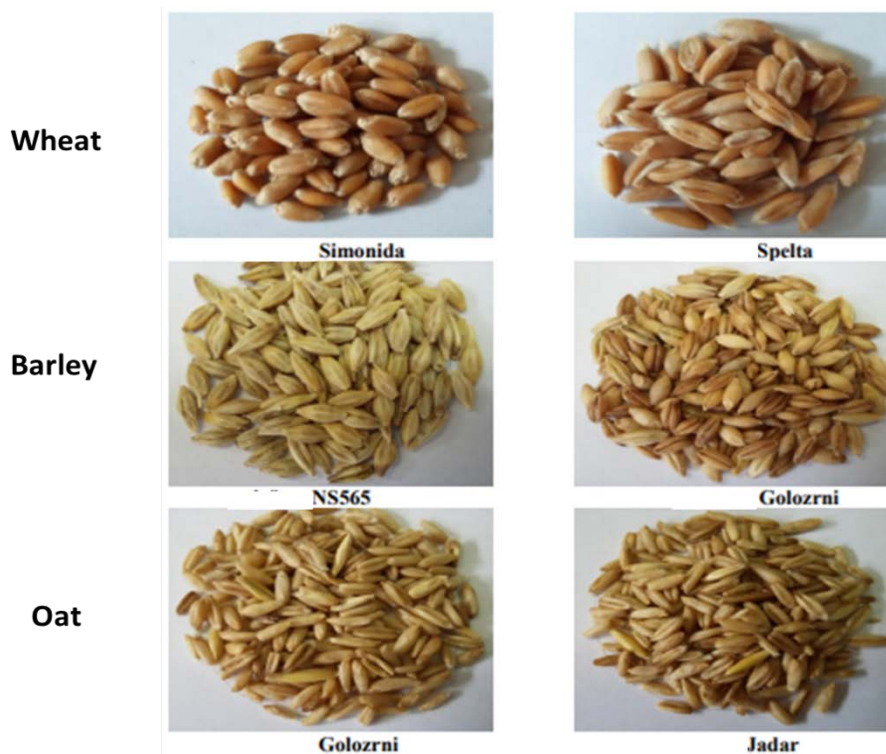
Key words:

sprouts, cereals, polyphenols, antioxidant activity, functional food

Project summary:

The project deals with obtaining and testing sprouts of selected varieties of wheat, barley, and oats in Vojvodina, as well as testing and declaring products enriched with sprouts in powder form. One of the main problems in the production and application of sprouts is their microbiological stability. Our approach, which involves drying and translating sprouts into powder form, greatly improves and prolongs their microbiological stability. Cereals that are brought to the germination phase and then lyophilized, keep in their natural form almost all substances contained in whole germinated grains: dietary fiber, amino acids, vitamins, minerals, proteins, and phytochemicals, therefore they have great nutritional and bioactive value. In addition, the powder form of sprouts allows them to be easily mixed into various matrices as their functional components. Such flexibility of application enables the creation of a wide range of products with the addition of powdered sprouts as a bioactive component in future functional products that have a positive impact on human health. Therefore, the research planned by this project is innovative and contributes to the competence of scientific research, as well as the development of new products and increasing the economic potential in AP Vojvodina.

Graphical abstract or graphical presentation of project results:



Wheat



Simonida



Spelta

Barley



NS565



Golozrni

Oat



Golozrni



Jadar

