

# Enabling Food Innovation Project

## NEW FOOD INNOVATION (NURISH)

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**New Food Innovation builds the bridge between the innovation community suppliers and the consumer food market.**



### **Project Brief: Oct 2016**

1. Snacking continues to be a 'guilty pleasure' with most snacks being high in calories and low in nutrition. Nurish would like to create a healthier snack product. Currently one of the best-selling healthier snacks is an extruded lentil product, however this does not meet the desired organoleptic properties of a traditional snack product. Nurish would therefore like to create an extruded lentil snack with a strong taste and texture profile which will have customers coming back again and again.
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### **The Response: Nov 2016**

1. Combinations of lentil and maize flours are ideal for a good range of amino acids, essential for balanced diet. Lentil and Oat flours would have the added advantage of being higher in protein, although this complicates the extrusion process.
2. Initial formulation and extrusion testing has yielded temperature profiles, moisture contents and die preferences for the Maize/Lentil snacks.
3. This information will be made available to students undertaking an NPD project to focus on ensuring that the correct flavour and texture profiles are achieved.



### **Benefit to the Business:**

1. The development of process conditions and a formulation will allow NFI to supply Nurish with the information required to get the snack product produced at a co-packer. This is Nurish's primary business plan.