



# Results of Competition: Optimising Food Composition: Fat, Sugar, Salt and Fibre

Competition Code: 1510\_CRD2\_FOOD\_OFC

Total available funding for this competition was £10M from Innovate UK

Note: These proposals have succeeded in the assessment stage of this competition. All are subject to grant offer and conditions being met.

Participant organisation names	Project title	Proposed project costs	Proposed project grant
<b>Icelandic Group UK Ltd</b> John Bean Technologies Ltd AAK (UK) Ltd	The development of lower fat breadcrumb coated retail fish products, with the texture and flavour of fried fish and with an enhanced omega-3 (LC-PUFA's) content	£803,637	£401,818
<b>Project description - provided by applicants</b>			
The development of lower fat breadcrumb coated fish products that replicate regular fried breaded fish inflavour, texture, and appearance. With success the products will contain 30-50% less oil and will also beenhanced with omega-3 (LC-PUFA's) rich fish oils, sustainably sourced from byproducts in our supply chain.			

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Cargill PLC United Biscuits (UK) Ltd University of Reading	Optibix: To develop consumer acceptable calorie-reduced biscuits through application of sustainable scientific-based strategies to reduce sugar and fat levels using ingredient, formulation and process innovation	£483,009	£307,350
<b>Project description - provided by applicants</b>			
This project will allow the production of low fat and low sugar healthy biscuits. There is a partnership between a biscuit manufacturer, an ingredient manufacturer and a University in order to achieve this. Therefore the skills and expertise of the partners will allow for the manufacture of high quality products that behave as current products. Different scientific knowledge will be developed and published.			

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<b>Modern Baker Ltd</b> Shimpling Park Farms Ltd Campden BRI (Chipping Campden) Ltd Seaweed & Co Ltd Shipton Mill Ltd Newcastle University	Innovative salt reduction and fibre enhancement of artisanal sourdough bread products	£662,996	£519,682
<b>Project description - provided by applicants</b>			
The proposed project seeks to drive the development and commercialisation of an innovative range of scalable artisanal sourdough products with significantly reduced salt and increased fibre. There is growing scientific evidence that suggests sourdough could be used to overcome the challenges of providing more nutritious bread (lower salt/sugar, increased fibre) to a wider audience whilst improving product quality and palatability. The project will establish an innovative, integrated UK supply chain of sustainably sourced ingredients, including seaweed and organic cereal grains, and tailor them for sourdough production in order to overcome the scalability challenges that have previously inhibited efforts to bring genuine organic sourdough products to the mass market			

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<b>Unilever UK Central Resources Ltd</b> University of Liverpool Maelstrom Advanced Process Technologies Ltd	Innovative Assembly Processes and Equipment for Healthier Foods' Emulsions and New Market Opportunities	£996,320	£649,991
<b>Project description - provided by applicants</b>			
<p>The project fully aligns with the Innovate UK Competition, 'Optimising Food Composition: Fat, Sugar, Salt and Fibre'. Accordingly it will target the development of innovative and protectable ingredients' assembly processes and equipment for complex fluids which accord with the modern manufacturing paradigm of process intensification. Such processes and equipment will enable innovative and protectable foods' intermediates and products with reduced fat, sugar, and/or salt and increased dietary fibre to be manufactured with improved sensorial attributes of mouthfeel, texture, flavour release, and appearance to increase consumer appeal, and will have a neutral impact on supply chain cost structures and consumer affordability. The Consortium will build on its collective skills in the formulation of fast moving consumer goods, encapsulation, and the design and supply of high end process equipment. The advances within the project will be equally applicable to intermediates and products in many process sectors. The Consortium will actively seek to ensure that advances within the project are disseminated to and exploited within those sectors.</p>			

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Reading Scientific Services Limited (entity of Mondelez International) University of Nottingham	Novel Sodium Reduction Technology	£675,519	£437,803
<b>Project description - provided by applicants</b>			
<p>Mondelez International is fully committed to make a significant reduction in salt content across its product portfolio by 2020. Through this project, in partnership with the University of Nottingham, a novel approach to reduce the salt levels in crackers and savoury snacks will be developed. Ultimately a new alternative to standard topping salt will be developed and made available in the UK enabling great tasting products with lower salt levels. This will allow consumers to continue enjoying the products they love without consuming unnecessarily high levels of salt.</p>			

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<b>Marlow Foods</b> Aberystwyth University Harper Adams University Membranology Ltd Amano Enzyme Europe Ltd Create Flavours Ltd Waitrose Ltd	Extraction and processing of Nucleotides & Glutamates (NAGS) from a non yeast substrate for salt reduction and umami/kokumi taste enhancement	£412,197	£265,639
<b>Project description - provided by applicants</b>			
<p>There is widespread concern about levels of salt consumption amongst UK consumers. Reducing salt (NaCl) content is often achieved by adding potassium salt (KCl), but this is inherently bitter, cannot be added in large quantities and has its own health risks. The Quorn manufacturing process generates a water based effluent (Centrate) containing compounds called 5' Nucleotides &amp; Glutamates (NAGs) and some rare sugars. These have been evaluated for use as a component of natural flavouring systems and have been found to be effective as a salt replacer and taste enhancer in savoury vegetarian foods, potato crisps and soups. Other applications have not yet been tested due to unavailability of NAGs in sufficiently large (kg) quantities. The proposed project is designed to evaluate a cost effective way of concentrating the effluent and using enzymes to maximise the NAGs to deliver a highly potent flavouring system. The NAGs can then be used as part of a flavouring system or to reduce added salt in a number of foods. This project is innovative in that, if successful, it will be the UK's first major source of NAGs that are not from a yeast based origin.</p>			

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<b>CelluComp Ltd</b> University of Reading Mars Chocolate UK Ltd Macphie of Glenbervie Ltd Advanced Microwave Technologies Ltd	REMAC-reformulation via advanced cellulose materials for reduced sugar, fat and increased fibre	£913,041	£655,649
<b>Project description - provided by applicants</b>			
The REMAC project aims to demonstrate the 30% reduction of sugar and or fat and the addition of fibre to confectionary, bakery and sauce products. This will be achieved through the use of highly functional natural cellulosic materials produced from root vegetable sources as substitute for the sugar or fat. The success of this project will make a significant contribution to the production of healthier food products. Which support the government aims of increasing fibre intake to 30g per day and reduce fat and sugar, helping in the longer term to reduce the related health issues and the associated costs to consumers and the health service.			

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Lucozade Ribena Suntory Ltd King's College London	The development of a fibre enriched beverage to reduce sugar and stimulate satiation	£906,201	£583,101
<b>Project description - provided by applicants</b>			
<p>Our project presents a significant opportunity to the UK soft drink market which generates of billions of pounds in sales and supports over hundred thousand direct and indirect jobs. Our solution involves the introduction of sustainably sourced fibre and other health ingredients to stimulate a feeling of fullness and lower blood sugar levels whilst also reducing the sugar content of the drink. The project combines the capabilities of a leading soft drinks product developer, manufacturer and marketer and a leading university research group in nutritional sciences. The project aims to achieve a positive impact on health outcomes, the environment and the competitiveness of UK soft drinks industry.</p>			

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<b>Greencore Prepared Meals Ltd</b> Arla Foods Limited Sheffield Hallam University Imperial College London	Novel approaches to reduce salt and fat content of baked cheese products	£890,902	£578,981
<b>Project description - provided by applicants</b>			
The UK consumes 318k tes of cheese in processed foods and 732k tes of cheese annually. The health consequences of this are substantial, as 100g cheddar contains 50% of an adult's recommended daily intake of total fat, 104% of saturated fats, and 25% of sodium. High fat and salt intake have been proven to increase health risks in terms of heart disease, stroke and other cardiovascular diseases. This project is a collaboration between Greencore, Arla UK, Sheffield Hallam University & ICL to develop a novel micro-formulation technology that will enable the UK food industry to manufacture a healthy cheese product, which performs as well in melting and baking processes as current high fat & salt alternatives. The technology will reduce salt and fat content, by 10% & 20% respectively, in retail cheese, cheese ingredients, and ready meals and has the potential to remove a total of 760 tes of salt & 15.2k tes of fat from the UK food chain pa.			

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<b>Sainsbury's Supermarkets Ltd</b> New-Food Innovation Ltd Biopolymer Solutions Ltd HydraMach Ltd D C Norris & Company Ltd University of Chester Ungerer Ltd Oscar Mayer Ltd	Reduced Fat and salt in soups, sauces and ready meals by utilisation of novel processing to create novel microstructures	£833,702	£561,298
<b>Project description - provided by applicants</b>			
The project will aim to develop healthier products within the fresh category that deliver an improved nutritional composition whilst still maintaining great taste and quality. The innovative aspect is the use of cutting edge technology and ingredients without the need for the addition of flavours to deliver reductions in nutrients that are commonly over consumed in the UK diet (such as fat, saturates, sugar and salt). This will help to facilitate progress on some key government initiatives outlined in the Public Health Responsibility Deal Pledges and aims to impact on a large number of food products and therefore have a positive impact on consumer health. The resulting outputs could revolutionise product formulation throughout the food industry to deliver high quality products with improved nutritional credentials.			

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<b>Reading Scientific Services Limited (entity of Mondelez International)</b> Molson Coors Brewing Company (UK) Ltd ACI Group Ltd (T/A Naturis) Atritor Ltd Campden BRI (Chipping Campden) Ltd	Using Spent Brewery Grain to Create a High Fibre Food Ingredient	£568,855	£352,962
<b>Project description - provided by applicants</b>			
A collaboration between Mondelez International, Molson Coors, Campden BRI, Naturis and Atritor will develop and evaluate applications for a high fibre value-added ingredient generated from spent brewery grain. This project will call on the combined knowledge of these companies, whose expertise spans the full food chain from raw material generation and ingredient manufacture, through engineering, analytical and consumer science testing, product development and application to commercialisation of the new ingredient.			

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Sainsbury's Supermarkets Ltd SRUC Cranswick Country Foods PLC Harbro Ltd Alltech UK Ltd	Increasing omega 3 fatty acids in pork products through inclusion of algal ingredients in pig feed	£478,821	£303,831
<b>Project description - provided by applicants</b>			
<p>This project aims to improve the fatty acid composition of selected pork products through a novel process of inclusion of an emerging ingredient within the diets of finishing pigs. This project brings together stakeholders and expertise at each stage of the supply chain process to address this challenge. The consortium consists of industrial and academic partners, and including feed ingredient suppliers, for the production and marketing of the specific ingredient, a feed company, for formulation of commercially viable finisher pig feeds, a renowned academic for undertaking the academic dose-response trial, and a major pig supplier, for hosting a large scale pork supply chain trial. The project is led by a major retailer who provide the nutrition, customer insights and technical expertise who will be responsible for assessment of composition, shelf life and sensory properties of resulting pork products. The project management is being sub-contracted to a company with previous experience of projects of this type.</p>			

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<b>Kettle Foods Ltd</b> Frutarom (UK) Ltd University of Lincoln	Reduction of Fats, Salts and Sugars and the Increase of Fibre in Premium Snacking Products	£765,748	£480,938
<b>Project description - provided by applicants</b>			
<p>Products in the savoury snacking market have a typically negative health perception being high in fat and salt. Whilst it is possible to reduce these, it often leads to a compromise in flavour, texture and lack of consumer appeal in the premium snacking market.</p> <p>The collaboration between Kettle Foods Ltd, Frutarom (UK) Ltd and The University of Lincoln will aim to develop a range of products within the savoury snacking category that optimise the nutritional composition by reducing fat and salt as well as increasing the fibre content without compromising the taste and texture delivery of the snack. The project goal is to provide a permissible healthier snacking range with a positive impact on the long term health of the nation, giving new market opportunities.</p>			

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<b>Moy Park Ltd</b> Department of Agriculture & Rural Development (DARD) NI	Novel Strategies to Reduce Fat in Convenience Poultry Ranges	£279,481	£178,117
<b>Project description - provided by applicants</b>			
<p>This project will investigate the ability to reduce levels of fat content in products that are currently fried without inhibiting quality and taste. This project will investigate the ability to produce a product with lower calorie content. The project partners will work together to ensure that project is in line with the macro health trend of the food market. The project specifically focuses on the high level challenge of reducing the levels of saturated fat and total fat. The aim of the project is improve products which ordinarily have rather high calorie content, whilst calorie content is improved. It is essential that the products remain appealing and that their consumer appeal will increase, in order to make the products commercially viable. This will be achieved through analysis of the current landscape, kitchen, pilot and factory trials and market research to gauge consumer reaction. This project will deliver a first to market solution to give the leading edge, whilst attributing to a global first in this area of the food market.</p>			

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<b>The Jordans &amp; Ryvita Company (A Division of ABF Grain Products Ltd)</b> New-Food Innovation Ltd Biopolymer Solutions Ltd University of Nottingham	Reduction of sugars and fats by creation of adhesive structures at lower sucrose concentrations	£558,822	£367,965
<b>Project description - provided by applicants</b>			
<p>Consumers increasingly demand convenient food that can be eaten on the go. It is now recognised that snacking can be an important part of diet ' but the trick is to eat the right snacks. There is much evidence that whole grains (especially whole grain oats) are an important part of a healthy diet. Cereal bars therefore are potentially a good option for people wanting healthier snacking options. Cereal bars need to be stable and easy to eat and yet it is not easy to bind cereals together to form bars (using recognisable ingredients that consumers demand) without high levels of added sugar. In this project a group of companies, led by The Jordans and Ryvita Company, using the scientific understanding of adhesion developed at the University of Nottingham, will look at English oats and how they can be processed allowing optimum binding properties using less sugar. Currently there is little knowledge about oats and their treatment so that they can have good adhesion properties. In this project, different novel precision ways of applying sugar as 'glue' will be investigated, so that just the right amount can be used to agglomerate and keep cereals together.</p>			

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<b>Warburtons Ltd</b> Fuerst Day Lawson Ltd Campden BRI (Chipping Campden Ltd)	Improving the nutritional profile of baked gluten and wheat free products by reducing fat , sugar and salt and inmpoving fibre content	£432,518	£269,168
<b>Project description - provided by applicants</b>			
<p>The gluten and wheat free market is growing. Its consumers, are not only those who need to avoid wheat for medical reasons but also lifestlyers who believe that the products are generally more healthy. The removal of wheat and gluten from bakery products gives rise to a number of technological challenges resulting in quality issues such as taste, eating quality and shelflife. In addition gluten and wheat free products often have a poor nutritional profile being higher in fat, sugar and salt than wheat containing breads. Whilst a number of technologies have been developed in wheaten bakery to support fat, sugar and salt reduction and increase fibre, there has been less focus on the development or application of such technologies to wheat and glutenfree bakery products. The aim of this project is to reformulate gluten and wheat free bakery products to improve the overall nutritional profile by reducing fat, sugar and salt and improving fibre whilst maintaining or improving the quality aspects.</p>			

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NESTEC York Ltd A&R House (BCL) Ltd	Valorising Fruit Pomace for use as an Affordable, Nutritious Bulking Agent to Reduce Sugar in Foods	£280,484	£161,398
<b>Project description - provided by applicants</b>			
<p>The rising number of people who are overweight or obese is a huge public health burden; excessive intakes of sugar and calories above recommendations, in combination with sedentary lifestyles has been associated with this rise. In addition, fibre intakes are reported as below recommendations. This application addresses the challenge of sugar reduction in foods, and an increase in fibre content. Fruit pomace is a sustainable sidestream material generated by a number of UK based fruit processors. There is potential to 'value up' this material as a bulking ingredient in foods. Its use as a sugar replacer would improve the nutritional profile of the product by reducing sugar and calories and increasing the fibre and micronutrient content. The focus of this application is to develop a method to process the fruit pomace at a minimal process cost, to give a fine powder suitable for application into food as a sugar replacer.</p>			

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<b>Wet Engineering Ltd</b> Schivo UK Ltd University of Sheffield De Montfort University	Development of Novel Alkaline Water Technology as a substitute for added sugar in soft drink [NAWT]	£872,519	£658,800
<b>Project description - provided by applicants</b>			
Soft drinks includes a range of beverages such as carbonated and diluted fruit juices, ready to drink teas, smoothies, and energy drinks. The UK sector is worth £15.0 bn with volumes exceeding 14.2bn litres or 227litres/capita. They are made with water, flavouring agents and sugars (raw sugar, granulated sugar, fructose, high fructose corn syrup). The Leatherhead Food Research Market Report confirms 'that more people are inclined to seek out healthier and less sugary beverages as well as removing artificial additives and ingredients to achieve a more 'natural' positioning.' This project is totally concerned with reducing added sugar to soft drinks and has the potential to transform the sector. The recently commissioned government report 'Sugar Reduction - The Evidence for Action' October 2015, confirms 'we are eating too much sugar and it is bad for our health. Consuming too many foods and drinks high in sugar can lead to weight gain and related health problems, as well as tooth decay'. Wet Engineering has identified a novel way to significantly reduce the sugar content in soft drinks in the region of about 50%.			

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Ella's Kitchen (Brands) Ltd University of Reading	Party in a Pot – Novel formulation and processing approaches for reduced sugar in baby foods	£346,521	£221,253
<b>Project description - provided by applicants</b>			
<p>In the UK there is a major public health problem with overweight and obesity. A lot of this problem can be traced back to eating habits developed during early years of life. Currently many of the products available to parents of weaning children are high in sugar or if vegetable based have poor acceptance due to poor taste and/or texture. This project is to develop a range of baby and toddler food products with lowest in market sugar contents and innovative textures. These products will be convenient and are focussed on improving the health of children by offering better, more nutritional choices at meal times and so developing a healthier relationship with food. There is considerable potential for market growth both in and outside the UK.</p>			

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<b>Devro PLC</b> Heriot-Watt University Nandi Proteins Ltd Kerry Foods Ltd	Structured collagen as novel fat replacer in healthy sausages with maintained appeal	£999,331	£678,213
<b>Project description - provided by applicants</b>			
Protein technology SME Nandi Proteins and food scientists from Heriot-Watt University have reported that collagen proteins structured following a novel innovative process can mimick the properties of fat in sausage products. Nandi Proteins and Heriot-Watt University have now teamed up with collagen processor Devro and sausage producer Kerry Foods to produce collagen fat-replacer ingredients on a large scale and to formulate novel high-protein fat-reduced sausage products with maintained mouthfeel and taste when compared with full-fat products.			

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