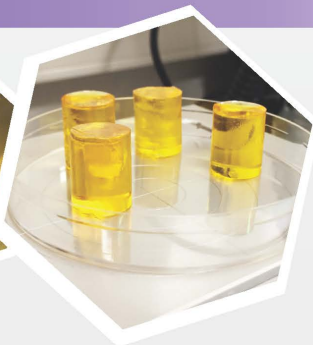
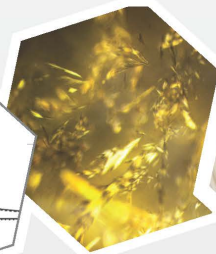
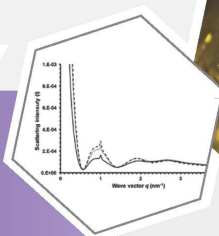


GeLife - OLEOGELS FOR FAT SUBSTITUTION AND DEVELOPMENT OF HEALTHIER PRODUCTS

TECHNOLOGY

- It is based in the development of 3D networks (oleogels) with personalized textures, that consist on healthy fat structuring with food grade ingredients.



- Saturated and trans-fats replacement with healthier mono and polyunsaturated fats.
- Texture similar to animal fat.
- Ability to incorporate bioactive compounds.
- Increased product stability, assuring improvement of nutritional profile and enlarged shelf-life.

APPLICATION

- **GeLife** can be incorporated in processed foods with the purpose of improving nutritional characteristics maintaining organoleptic features (e.g. texture, colour, flavour).
- **GeLife** will help to fight 21st century food related epidemics such as obesity and cardiovascular diseases.



- Meat and cold meats
- Cheese
- Ice-cream
- Spreads



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