

# Gluten-free bakery blend with higher nutrition antioxidant value

## Development status

### Phase 4

**The transition from the prototype to the final and fully functional form.** At this stage, the prototype is already fully tested, or the technology is certified and ready for mass deployment.

## IP protection status

Utility Pattern nr. 31813, Gluten-free fermented pastry enriched with flavonoids

## Partnering strategy

*investment, licensing*

## Institution

**jctt** Jihočeské Univerzitní  
a Akademické centrum  
transferu technologií  
**University of South Bohemia in  
České Budějovice**

## Challenge

Due to intolerance to gluten and various types of food allergies, the group of these boarders is greatly limited in the choice of gluten-free daily pastry. Also, the supply of minerals, vitamin and biologically active substances is one-sided for them, they can use only limited natural resources of these substances. The widening of the range and, in particular, the enrichment of gluten-free pastries with available sources of bioactive substances is important for them.

## Description

The appropriate and health-beneficial composition of pastries offers an addition of modified onion peel in accordance with trends of the Ministry of Agriculture, which encourage the use and processing of waste in the food industry. The modified onion peel contains a significant percentage of flavonoids (natural substances with antioxidants) and its soluble ingredient gives the finished dough elasticity and coherence, which is provided with gluten in normal pastries. Eating a diet with a natural content of natural active substances is a more appropriate way than consuming concentrated dietary supplements, since a person does not expose himself to an inappropriate load into the organism with too much and often an unnecessary dose of the active substance. The addition of active ingredients leads to enrichment of the product and at the same time does not change the sensory values of the product, the typical taste, smell and texture of the pastry is preserved. The potential of bio material is used more in the product. The use of the modified material allows the year-round use of this raw material regardless of seasonality.

## Commercial opportunity

The proposed variant of the production of gluten-free pastry with the addition of onion fiber does not require significant complications in the technical solution of production. It can be offered to specialized food

manufacturers.