

# The innovative proposition

to attract investors and buyers

## 1. Name of innovation

**DEVELOPMENT OF THE TECHNOLOGY FRUIT AND BERRY SYRUPS**

## 2. Intellectual Property

Select the appropriate position, put the mark «+». Write relevant information.

- Patented Innovation countries: Ukraine
- Filed for a patent countries: \_\_\_\_\_
- License agreement or Exclusive rights. Exclusive rights
- Other (specify) Industrial technology was tested in the food industry

## 3. Type of innovation

Select the icon by replacing from "-" to "+"

+	Product
+	Technology

+	Result of R&D
-	Other (discussed separately)

## 4. Areas of innovation

Select one or more applications innovation by replacing from "-" to "+" .

-	Automobiles, transport and logistics
+	Agriculture and food technology
-	Aerial and space technology
+	Biochemical technology
-	Building
-	Military Industrial and Safety
-	Energy and Energy Saving
-	IT-technology, ICT industry and services
-	Light industry
-	Marine industry and services
-	Environment
-	Nano- and Micro Technology
-	New materials
-	Medicine and Health
-	Creative industry
-	Tourism and cultural heritage
-	Other. (Please specify below the scope)

## 5. Novelty

What does innovation superior (in digits or qualitatively) already existing? (The answer should be clear and concise - three main arguments in support of the use of promising innovations in domestic and/or foreign markets)

Currently, fruit and berry syrups - products of mass consumption. They are used for making cocktails at home, and in the food-processing industry (dairy, drinks, alcoholic beverage).

Fruit and berry raw materials - a unique hub of phenolic compounds, which have antimutagenic, anticarcinogenic, anti-sclerotic, anti-inflammatory and anti-allergic effect.

A method of production of syrups using osmotic active food ingredients based on high concentrations of these nutrients. The basis of the proposed creation of technology - a techniques that guarantee the destruction (suppression) of microorganisms that can cause damage to specific products.

Experimental evidence suggests that canned fruit and berry syrups can be obtained without heat treatment. As a result of the combination of ingredients (sugar, ethanol, organic acids) appears synergy, through which it is possible to reduce their concentration to the lowest level that provide lethal effect on microorganisms.

## 6. Stage of Innovation

What is innovation's stage of development? Select the icon by replacing from "-" to "+"

-	The concept, proof of concept
-	The prototype, which tested and available for demonstration
+	The technologies for small-scale production
+	The technology is ready for industrial application
-	Commercialized

## 7. The presentation innovations

Select one or more forms by replacing badge from «-» to «+»

-	The demonstration model
+	Multimedia presentation
-	Report

## 8. Information about the participants, which apply innovation

	<i>If innovation is filed away</i>
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