

# The innovative proposition

to attract investors and buyers

## 1. Name of innovation

Development of the technology of the baby-food fermented milk production

## 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) \_\_\_\_\_

## 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)

Only 36% of women feed their children exclusively breast milk up to six months. Therefore, the problem of providing children with quality and biological value of food can only be solved through their industrial production.

The development of the technology of of the baby-food fermented milk products with a long shelf-life and anti-allergic effects using starter cultures lactobacteria of direct application, mixed cultures adapted to the milk of bifidobacteria and physiologically functional food ingredients.

The rational relationship between fat-free cow's milk and fat-free goat's milk fat in the milk base for the production of the baby-food fermented milk is justified.

The fatty acid composition of the enriched milk base for the production of fermented milk beverage of baby food. The rational mass fractions of vitamins and minerals in the fortified milk base to produce a product. The content of starter compositions for the production of fermented milk.

The technological parameters of the production of the baby-food fermented milk with a long shelf-life and anti-allergic effects are scientifically proven. The scientifically proven formulation, regulatory documentation and technology of the baby-food fermented milk with a long shelf-life and anti-allergic effect are elaborated, the industrial testing of the technology was held.

The economic impact of the developed technology advancement was ascertained 1350,0...1625,0 UAH / t.

The biomedical research of the product was fulfilled.

## 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 at the Forum

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

-	The demonstration model
-	Multimedia presentation
-	Report

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

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