

The innovative proposition

to attract investors and buyers

1. Name of innovation

DEVELOPMENT OF NEW PROBIOTIC FOODS AND SUPPLEMENTS

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)

In response to the complex processing of secondary products of grain processing was developed technology of obtaining physiological functional ingredients. Investigated the biochemical composition of wheat and rye bran, whereby have concluded about the possibility of their use as a source for production of the physiological functional ingredients.

Selected enzymes that are able to actively pursue degradation of the bran polysubstrate complex - α -amylase, glucoamylase, protease, multyenzyme preparation Viscozyme L. In the experiment defined the optimal enzyme hydrolysis conditions of wheat and rye bran, which the yield of components becomes maximum. Characterized a biochemical composition and physiological properties of the fermentation liquid of wheat and rye bran, which confirm that the using of methods of biotransformation into extract carbohydrate-protein mixture, polyphenols, xylooligosaccharides and activated dietary fiber are reasonable. Optimized processing parameters of enzyme hydrolysis of wheat and rye bran.

Developed and economically justified technologies of carbohydrate-protein concentrate, syrup of xylooligosaccharides and polyphenols preparation of xylooligosaccharides "Prebiksyl" and preparation of polyphenols "Zepofen". Biomedical studies have shown the safety and effectiveness of preparation of polyphenols "Zepofen" as antioxidant. Based on results of has developed biotechnology for obtaining functional ingredients from grain raw materials, which allows to obtain products with prebiotic and antioxidant activity.

Developed the draft standard documentation for obtaining of functional ingredients: preparations for production of functional food ingredient "Prebiksyl" (TS U 24.14-02071062- 001: 2015 and TI) based on XOS and functional food ingredient "Zepofen" (TS U 24.14 - 02071062 - 002: 2015 and TI) based on polyphenols.

Production cost of obtained functional ingredients in comparison with existing analogues of preparations is lower than 50%, and the preparation "Zepofen" – 10%.

The economic effect of the introduction of the developed technology is - 645 thous. UAH.

Payback period is 1 year and 2 month.

Materials submitted to the investor: project documentation - TS and TI.

Industrial testing was conducted on the LLC SPE "Ariadna" (Odesa).

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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