

TALENT TEAM CARD

CHICKFETTO



Aim: Creation of a chickpea-coated healthy snack

Team Members:
Ece Özel (Left)
Rodrigo Gonzalez (Right)

Affiliated Company:
William Di Carlo Confetti

Institution:
University of Teramo

GROUP DESCRIPTION

TEAM LEADER

Chickfetto revolutionizes the vision of traditional sweet confetti and offers a healthy and delicious alternative to be consumed as a snack.

Its nutty or peanut core provides energy, protein and healthy fats. The cover of chickpea flour replaces the sugar of traditional confetti, but also the starches and flours present in similar fried and salty snacks.

It is rich in antioxidants and bioactive ingredients such as tomato, olive leaf extract and turmeric to give it that extra boost.

Its ingredients are natural, gluten-free and oven baked.

Nowadays, consumers are increasingly interested in convenient foods such as snacks but with healthier profiles than traditional snacks. Chickfetto is a nutritious alternative to be consumed regularly suitable for health-conscious consumers. All this is due to its nutritional profile rich in proteins, fibers and micronutrients such as antioxidants and vitamins. Chickfetto uses healthy and cheap ingredients, from natural and minimally processed sources. Furthermore, but as a commercial aspect, the production of Chickfetto is adaptable to the current production of traditional sugared almonds.

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