

TALENT TEAM CARD

EssentialLL

Essential&L



Aim: Shelf-life increase of refrigerated product using essential oils

Team Members:
Luca Trovarelli (*Left*)
Luigi Troiani (*Right*)

Affiliated Company:
Gastronomia Toscana

Institution:
University of Teramo

GROUP DESCRIPTION

TEAM LEADER

We are Luigi and Luca and together we are the EssentialLL team! Thanks to the project that we carried out in collaboration with Gastronomia Toscana, we can illustrate how their famous regional product, the "Crostino Toscano", has been improved in safety and quality through our modifications. It is a product born as ready to eat, or ready for consumption, based on chicken livers. The product is well suited to accompany aperitifs or as a spread, but it can be used for many more quick recipes. We were able to improve the shelf life and the quality of the product using essential oils; compounds of natural origin that have allowed us to eliminate preservatives and chemical additives from the ingredient list, always respecting the raw material and the quality of the Tuscan tradition. The choice fell on essential oils mainly for their antimicrobial action and antioxidant properties, but also for their positive contribution to the flavor of the final product.

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