

TALENT TEAM CARD

UNDER PRESSURE



Aim: Shelf-life increase of refrigerated product using novel technologies



Team Members:
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Affiliated Company:
Gastronomia Toscana

Institution:
University of Teramo

GROUP DESCRIPTION

Hi there, we are the under-pressure group! We worked on the "porcini sauce" produced by Gastronomia Toscana. Our product is a ready-to-eat sauce, made with porcini mushrooms, used to quickly prepare tasty first courses with very little effort and maximum taste! We achieved this by using an innovative stabilization technology that exploits the use of high hydrostatic pressures.

It is innovative because it allows to preserve the nutritional values and sensory characteristics of the product and limits the use of preservatives, thus obtaining a "Clean label" product.

High quality standards are achieved while guaranteeing consumer safety. The technology used is eco-friendly, it only needs a small quantity of water that can be recycled, and electricity. In this way, not only the needs of the consumer, but also those of our planet are met.

TEAM LEADER

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