

## TECHNOLOGY FOR MANUFACTURING DOMESTIC HYPOALLERGENIC FOOD FOR INFANTS



Adapted hypoallergenic instant food for infants

### Areas of Application

Production of dry functional food for infants with allergy to proteins of various origin

### Specification

The product is a mix of hydrolyzed vegetable and animal proteins, vegetable oils, carbohydrates, minerals, vitamins, and other biologically active substances. Its amino acid composition is close to that of breast milk and fully meets the conditions of Codex Alimentarius and infant physiological needs

### Stage of Development. Suggestions for Commercialization

IRL8, TRL6

The onsite support of technology implementation and staff training are provided upon request

### Advantages

There are no counterparts in Ukraine. The product is notable for highly hydrolyzed proteins (60–80%) with a molecular weight of peptides of 3–5 kDa; has reduced allergenic capacity and improves digestibility of proteins; the product is 2.5–5 times cheaper as compared with known foreign analogs

### IPR Protection

IPR1, IPR3

### Contact Information

*Alexander I. Chaika*, Institute of Engineering Thermophysics of the NAS of Ukraine;  
+38 044 456 93 81, e-mail: chaika@ittf.kiev.ua