



Research tools

STABILIZED MIXTURE BASED ON NATURAL SWEETENERS FOR THE MANUFACTURE OF ICE CREAMS SUITABLE FOR CONSUMPTION BY PEOPLE WITH DIABETES, MANUFACTURING PROCESS AND USES.

Oficina de
**TRANSFERENCIA
DE TECNOLOGÍA**
Sistema Sanitario Público de Andalucía



Description

The project focuses on developing a stabilized mixture based on natural sweeteners, specifically designed for ice cream production. This sweetener substitute is formulated to meet the technical requirements necessary for ice cream manufacturing, ensuring a high-quality final product. It is suitable for both inexperienced users and those with expertise in ice cream production, with its main application being the creation of ice creams suitable for people with diabetes.

The primary sweetener in this mixture is tagatose, a natural ingredient that does not affect blood sugar levels, making it an ideal option for individuals with diabetes. The mixture also complies with the technical and organoleptic standards needed to ensure that the resulting ice cream achieves the desired texture, flavor, and quality, all while maintaining consumer health.



Advantages

1. By using tagatose as the primary sweetener, this stabilized mixture has no effect on blood sugar levels, making it a safe choice for individuals with diabetes or those following a low-carbohydrate diet.
2. The mixture is designed to be accessible to both experienced users and those without prior knowledge in ice cream production, making it easy to use for both commercial and personal applications.



Intellectual/Industry property

It is protected by a priority Spanish patent application (P202330271).



Aims

Collaboration is sought for the development and exploitation of the technology.



Classification

Category: Research tools.



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