

# Healthy snack products with organic sprouts

## Summary

Profile type

**Business request**

Company's country

**Austria**

POD reference

**BRAT20221205022**

Profile status

**PUBLISHED**

Type of partnership

**Supplier agreement**

Targeted countries

**• World**

Contact Person

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Term of validity

**5 Dec 2022****5 Dec 2023**

Last update

**5 Dec 2022**

## General Information

### Short summary

A young Austrian company based in the east of Styria has a strong background in agriculture and had the idea to produce organic sprouts a few years ago. Now the company is focusing on sprouts and creating healthy products out of it like bars, yogurts and energyshots. The company wants to expand their company profile and is now looking for a producer or distributor of sprout production kit within Europe.

### Full description

The company is based in the south east of Austria and has a long history in agriculture. In 2018 they began to experiment with how to transform their sprouts into shelf-stable snack products. The company is convinced that nature can do more than any dietary supplement or vitamin preparation. That's why they have made it their mission to gently process one of the highest quality raw materials nature has to offer - the sprout. Sprouts are germinated plantlets and at this stage of growth, the concentration of vital nutrients such as vitamins, minerals is higher than ever in further plant growth. Enthusiastic about this high-quality raw material, they began to gently process it into natural, healthy snack products. They use mainly 8 types of sprouts: Alfalfa, Wheatgrass, Sunflower, Linseed, Millet, Buckwheat, Rye, Spelt.

The cultivation of sprouts requires very high hygienic standards and the following production conditions:

- > Constant temperature of 20-25°C
- > Irrigation with water of high drinking water quality
- > Regular supply of fresh air and exercise to counteract the formation of bacteria and fungi

> Seeds specially produced for sprout cultivation

As the sprouts are produced in organic quality the EU organic regulation only allows the use of high-quality organic seeds. Once these conditions are met - production can begin.

On the one hand, the sprouts are grown in sprouting drums. In this way, the sprouts are already ready for consumption after harvesting and can be used directly. On the other hand, the seeds are spread on substrate (i.e. a rootstock) and then grown. Here, the sprouts must then still be cut off from the substrate before consumption. The substrate used in production is sustainable hemp fibre, which can simply be composted after use.

Out of the sprouts they created two different kinds of bars, two different yogurts and two different sproutshots, which are available in Supermarkets all over Styria.

Now they want to expand their company profil even further and are looking for an international partner that produces a sprout production kits. The production set will contain a sprout jar, a lid with sieve and a draining rack. The whole product should be made of susainable or recyclable materials.

#### Advantages and innovations

Healthy nutrition is an important topic, also for the future. Many common diseases are also of a nutritional nature. In the sprouting process digestive elemtns are brogen down so that the ingredients are more easily digested; in addition, vitamins and secondary plant substances are concentrated. The secondary plant substances in particular have already shown promising effects: spermidine in wheat sprouts againts dementia, sulforaphane in broccoli sprouts againts cancer are just two exampels of the promsising effects. Healthy snack products that contain a high concentration of vital nutrients are designed to make healty eating easy. This is to be further supported by a sprout production set, which everyone can grow their own high-quality nutrients.

Since years the company sets its focus on environmentally friendly organic production and processing. Through the experience, they were able to develop a holistic technology that ensures the shelf life of sprouts without loss of valuable ingredients. In the preservation process, they work exclusively with biological and physical methods, so that we maintain the high nutrient density and still have handy and good-tasting products. Only the best organic microbiological quality is used for production.

#### Technical specification or expertise sought

no

#### Stage of development

**Already on the market**

IPR Status

#### Sustainable Development goals

• **Goal 3: Good Health and Well-being**

## Partner Sought

#### Expected role of the partner

A consumer production kit prototype is currently being developed that will allow consumers to produce their own vitamins. This production set consitis of a

> sprout jar

> a lid with a sieve

> a draining rack

The set should be made of sustainable or recyclable materials and therefore we are looking for a supplier/producer in Europe of these individual materials to create sprout production kits

Type of partnership

**Supplier agreement**

Type and size of the partner

**• SME 11-49**

## Dissemination

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Technology keywords

Market keywords

**• 07006 - Other Consumer Related (not elsewhere classified)**

Targeted countries

**• World**

Sector groups involved

**• Agri-Food**