Spanish company specialized in the production of healthy functional beverages and soft drinks is looking for partners to work together on the research and development of new products.

# Summary

Profile type	Company's country	POD reference
Technology request	Spain	TRES20230606004
Profile status	Type of partnership	Targeted countries
PUBLISHED	Research and development cooperation agreement	• World
Contact Person	Term of validity	Last update
Rita Elste - Tomsone	6 Jun 2023 5 Jun 2024	6 Jun 2023

## General Information

Short summary

The Spanish company is specialized in the production and commercialization of kombucha, cocktails and ready to drink beverages. The company values innovation and wants to collaborate with institutions, research centres or other companies specialized in research and development of new food products.

Full description

The main product of this company is a high quality and refreshing kombucha, a natural soft drink made through the fermentation of organic tea and fruits. This kombucha does not require refrigeration and is free of artificial sweeteners, making it a healthy and suitable choice for all consumers.

This beverage has a natural fruit flavour with a perfectly balanced acid touch, low sugar content and a refreshing sensation, making it the best alternative to the traditional soft drinks. It is perfect to recover after sports, as an accompaniment to meals or to mix in your favorite cocktails.

Kombucha is made with organic ingredients and natural flavors and aromas. It has no additives or preservatives and is produced by combining traditional methods and advanced processes, using recyclable packaging to obtain a quality and sustainable product.





Kombucha is full of healthy components such as: several organic acids (lactic, acetic, gluconic, glucuronic...), vitamin B, amino acids and antioxidants. It has energizing, detoxifying, digestive and satiating properties. In addition, it improves the immune system, reduces cholesterol and helps intestinal transit.

Advantages and innovations

Collaboration with this company offers the following advantages:

- Business opportunities in a growing market: access to a high demand for healthy drinks with low sugar content.
- A quality product: this kombucha is made with carefully selected ingredients and proven fermentation techniques, which guarantees a high quality product and exceptional flavor.
- Long-term collaborative relationships based on trust and mutual benefit: potential partners would have the opportunity to develop a strong and lasting association with a valued brand, which can bring stability and sustainable growth to their businesses.

Technical specification or expertise sought

The company values innovation and wants to collaborate with institutions, research centres or other companies specialized in research and development of new food products.

Stage of development

Sustainable Development goals

#### Already on the market

 Goal 12: Responsible Consumption and Production

**IPR Status** 

Goal 3: Good Health and Well-being

# Partner Sought

Expected role of the partner

Exploration of new formulations, flavors and variants of healthy beverages and soft drinks that can be adapted to different local market preferences, to be at the forefront of the industry.

Type of partnership

Type and size of the partner





# Research and development cooperation agreement

- R&D Institution
- Big company
- SME <=10
- SME 11-49
- University
- SME 50 249
- Other

## Dissemination

Technology keywords

- 08001005 Food Technology
- 08001004 Food Processing
- 008003 Nutrition and Health
- 08001002 Food Additives/Ingredients/Functional Food
- 08001001 Drink Technology

Targeted countries

• World

Market keywords

- 09005 Agriculture, Forestry, Fishing, Animal Husbandry & Related Products
- 07003002 Health food
- 007003006 Other food and beverages
- 07003003 Soft drinks and bottling plants

Sector groups involved



