

The innovative proposition

to attract investors and buyers

1. Name of innovation

DEVELOPMENT OF ICE CREAM PRODUCTION TECHNIQUE FOR PEOPLE WITH LACTASE DEFICIENCY

2. Intellectual Property

Select the appropriate position, put the mark «+». Write relevant information.

- Patented Innovation countries: Ukraine
- Filed for a patent countries: _____
- License agreement or Exclusive rights. Exclusive rights
- Other (specify) _____

3. Type of innovation

Select the icon by replacing from "-" to "+"

+	Product
+	Technology

+	Result of R&D
-	Other (discussed separately)

4. Areas of innovation

Select one or more applications innovation by replacing from "-" to "+" .

-	Automobiles, transport and logistics
+	Agriculture and food technology
-	Aerial and space technology
-	Biochemical technology
-	Building
-	Military Industrial and Safety
-	Energy and Energy Saving
-	IT-technology, ICT industry and services
-	Light industry
-	Marine industry and services
-	Environment
-	Nano- and Micro Technology
-	New materials
-	Medicine and Health
-	Creative industry
-	Tourism and cultural heritage
-	Other. (Please specify below the scope)

5. Novelty

What does innovation superior (in digits or qualitatively) already existing? (The answer should be clear and concise - three main arguments in support of the use of promising innovations in domestic and/or foreign markets)

Production of a new product (ice cream) that can be used by people, who suffer from lactase deficiency, is a prior task for improving public health. We may get economic effect in the implementation by saving sugar during ice cream production.

Technique of ice cream production with a reduced content of sugar that can be achieved by process of normalized mixture enzymic hydrolysis was developed. In the work, the components for ice cream production were selected; modes of the received mixture enzymatic hydrolysis by β -galactosidase products were developed and discussed; recipe for the production of ice cream with a low content of lactose was calculated. This technology helps to achieve sugar saving in the production to 13.7 kg per 100 kg of mixture (15 kg per 100 kg - the traditional ice cream).

Ice cream for people with lactose deficiency is a product received in the result of normalized mixture enzymic hydrolysis with its further beating and freezing out of moisture from it. The product has a low content of lactose 1.3% (6.7% - in traditional ice cream), that helps to recommend it for usage by people, who suffer from lactose deficiency.

Sales market for the product is wide because about 45 ... 50% of the adult population in Ukraine suffer from lactose deficiency.

Industrial tests of the technique have been conducted at the LLC "Elit".

6. Stage of Innovation

What is innovation's stage of development? Select the icon by replacing from "-" to "+"

-	The concept, proof of concept
-	The prototype, which tested and available for demonstration
+	The technologies for small-scale production
+	The technology is ready for industrial application
-	Commercialized

7. The presentation innovations

Select one or more forms by replacing badge from «-» to «+»

-	The demonstration model
-	Multimedia presentation
-	Report

8. Information about the participants, which apply innovation

	<i>If innovation is filed away</i>
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