

The innovative proposition

to attract investors and buyers

1. Name of innovation

**DEVELOPMENT OF TECHNOLOGY OF RECEIPT OF DIETARY ADDITION
IS FROM *AGARICUS BISPORUS***

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)

Particularly to the method for production of the dietary supplements with Portobello mushrooms (*Agaricus bisporus*), having the wide range of effects.

The pre-weighed and chopped substandard mushrooms are poured with 0.9-1.1 % solution of the sodium hydroxide and are maintained in it at 75-80 °C for 30-60 minutes in hydrological module (1-2), being periodically stirred, the obtained mixture is centrifuged at about 6000 r.p.m. for 15 minutes to separate the infranate from the supernatant. The formed infranate is added with 6.9-7.1 % sodium hydroxide solution and is kept in it for 255-265 minutes at 95-98 °C in the hydrological module (1-2), the mixture is centrifuged at 6000r.p.m. for 15 minutes to separate the infranate from the supernatant. The infranate is washed with water to obtain the neutral pH of the wash water and centrifuged at 6000 r.p.m. for 15 minutes, dried and crushed to the particle size of $d = 500$ microns.

The claimed method gives the finished product that exhibits the antacid effect at a given level and high functional and physiological properties.

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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