



HEBREW UNIVERSITY FOOD TECH YISSUM TECH TRANSFER COMMERCIAL TECHNOLOGY MENU

EDIBLE CAPSULE: FOOD TEXTURE & FLAVOR MODIFICATION

Researcher: Prof. Amos Nussinovitch
TECHID#: 10769

What You Need to Know:

This biodegradable food grade capsule can be produced in different sizes, textures, colors and tastes. All the ingredients used to make the capsules are food additives, FDA approved, Generally Recognized as Safe, and non GMO. These macro-capsules can enhance food textures and add various additives that can change their color, flavor, aroma or nutritional value.

Opportunity:

Sponsored Research/Licensing/Research & Option



HIGH STRENGTH ALCOHOLIC JELLY SHOTS

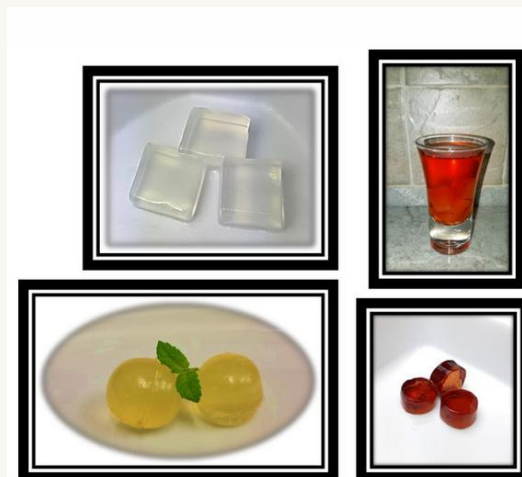
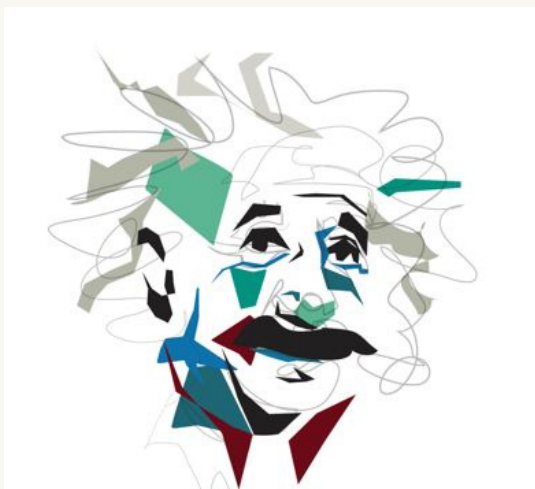
Researcher: Prof. Amos Nussinovitch
TECHID#: 10909

What You Need to Know:

The demand for ready-to-drink (RTD) and high-strength alcoholic beverages in pre-packaged individual containers is on the rise. These unique food grade (GRAS) jelly shots are gelatin free, gluten free and composed of hydrocolloid that may contain between 40-70% alcohol. Production is low-cost and the shape, size, taste and texture of the products can be adjusted and controlled.

Opportunity:

Collaborate with a commercial entity





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SHAPE SHIFTING PASTA

Researcher: Prof. Eran Sharon

TECHID#: 10874

What You Need to Know:

Pre-programmed shapeshifting pasta that saves on shipping and production costs, and it's simple and inexpensive to manufacture. It is produced as flat and straight pasta from regular dough, then packaged into flat-pack low volume straight boxes. Upon boiling in water the pasta takes on different shapes. This can save 25% of space in non-optimized packaging and save \$46 billion in transport and storage expenses all while enhancing user engagement experience.

Opportunity:

Licensing and Spinout



NAC-SNO - NITRITE REPLACEMENT PRESERVATIVE

Researchers: Prof. Oren Tirosh, Dr.

Joseph Kanner

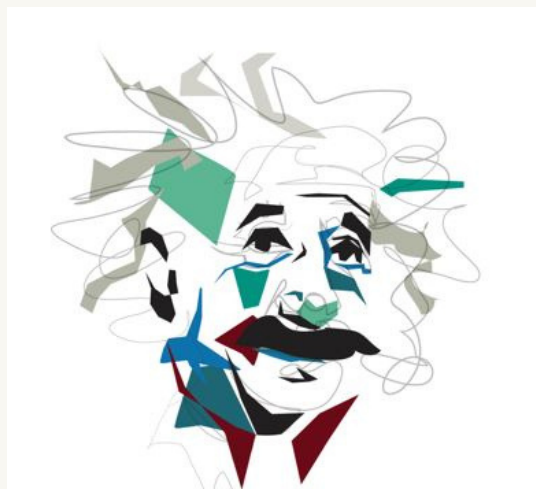
TECHID#: 4392

What You Need to Know:

The WHO found nitrite, the only approved preservative eradicating Clostridium botulinum, creates carcinogenic N-nitrosamines. NAC-SNO (S-nitroso-N-acetylcysteine) has 99% fewer N-nitrosamines. NAC-SNO is a healthy alternative for processed foods, meats and fish, with strong IP and low regulatory risks. It has antioxidant protection, preserves flavor, color, texture and nutrients better than nitrite.

Opportunity:

Commercial Partner





HEBREW UNIVERSITY FOOD TECH YISSUM TECH TRANSFER COMMERCIAL TECHNOLOGY MENU

ENHANCING INDUSTRY'S MICROORGANISMS BY ADAPTIVE LAB EVOLUTION

Researcher: Dr. Avihu Yona
TECHID#: 14927

What You Need to Know:

Evolving microbes to acquire desired new functions in food, nutrition, ecology and therapeutic probiotics. These microbes can evolve in any desired manner to remove excess harmful molecules from food and by extension, the human body. The microbes can create healthier, more nutritious fermented foods, with future projects focused on reducing herbicide and pesticide load, off-flavors, and fermenting cholesterol free yogurt and plant-based milks.

Opportunity:

Industry partner for further microbe functionality



PULCHERRIMIN: NATURAL RED PIGMENT & ANTIMICROBIAL

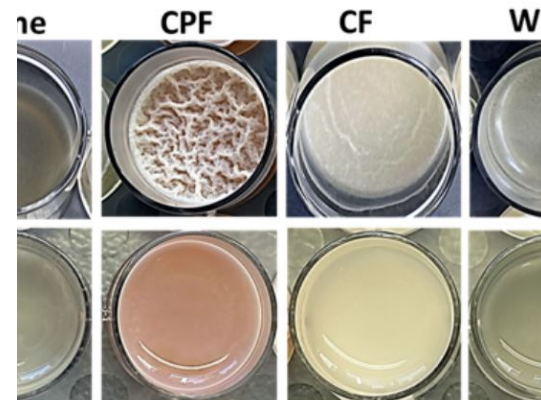
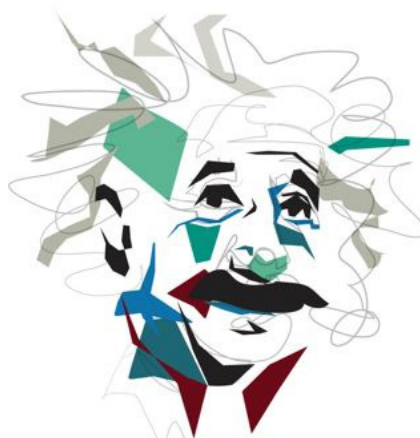
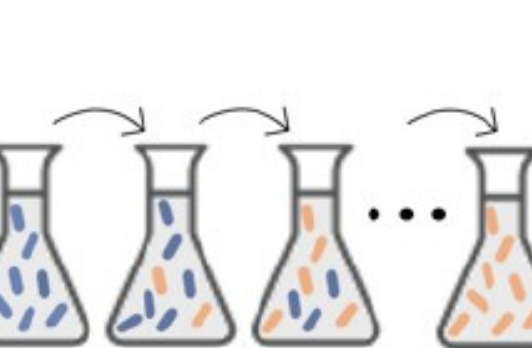
Researcher: Prof. Ram Reifen
TECHID#: 16086

What You Need to Know:

The demand for novel clean label antimicrobials that prevent spoilage and food waste is rapidly increasing. Pulcherrimin is a ferrate chelate, that has antimicrobial properties. *B. subtilis* producing high quantities in interaction with chickpea fibers. The pulcherrimin successfully produced is dried to a powder that could be used against antibiotic resistance, cosmetic preservative, or food additive for longer shelf-life.

Opportunity:

Licensing/Research & Option/Spin-out





HEBREW UNIVERSITY FOOD TECH YISSUM TECH TRANSFER COMMERCIAL TECHNOLOGY MENU

EXTENDING SHELF-LIFE OF FRESHLY CUT FRUITS & VEGGIES

Researcher: Prof. Uri Stoin, Prof. Yoel Sasson

TECHID#: 16076

What You Need to Know:

The freshly cut fruit and vegetable market segment is expected to hit \$425 billion US in 2026. However, cut fruits usually increase perishability and result in massive waste, economic loss for retailers, and high prices for consumers. This innovative rapid two-stage fruit disinfectant, utilizes GRAS and biodegradable solutions, significantly extending shelf-life. The novel treatment decreases the fresh-cut bacterial growth up to seven days (in refrigeration) and up to 21 days for uncut fruits.

Opportunity:

License/Spinout



NOVEL PRESERVATIVE FOR ALTERNATIVE PROTEIN

Researcher: Prof. Oren Tirosh & Prof. Betty Schwartz

TECHID#: 16190

What You Need to Know:

Alternative protein products must be frozen to prevent clostridium botulism spoilage since there are no effective preservatives for these products. The researchers have successfully created bioactive nanoparticles that have stronger antioxidant activities than bioactive compounds in their free form. Funding is needed to develop novel antimicrobial particles with innovative antimicrobial mechanisms.

Opportunity:

All funding opportunities

