

Omega-3 EPA and DHA fatty acids, found in fish and algae, are scientifically proven to be beneficial to health. The WHO and the FDA recommend a daily dose of 250 milligrams of Omega-3 fatty acids for brain and eye development as well as cardiovascular health. However, many consumers are not willing to incorporate them in their diets, due to cultural issues of consumption habits, availability, and cost. Investigators from INTA Food Technology Institute have developed a functional yoghurt with preventive doses of Omega-3 (165-330 mg EPA+DHA/200 g of product), employing nanoliposome technology to incorporate bioactive agents. Different product formulations were evaluated, under the same fatty-acids fermentation, quality, and profile conditions until product end of shelf-life (28 days). In the discriminative and sensory analyses conducted, we observed that doses above 165 mg EPA+DHA/200 g of product were not differentiated by trained panelists.

## **Potential Market for this Product:**

Dairy companies and retails that seek to diversify and access new market niches nationally and internationally.

Health nutrition system for children or seniors, to improve daily nutritional intake and prevent neurological and cardiovascular diseases.

## **Product Advantages:**

- Oxidative stability
- Organoleptic acceptability
- Access to mass consumption and specific markets
- Versatility in new food applications

**Technology Readiness Level:** Product prototype has been developed. The technology is available for licensing and requires investment for bioavailability assays and consumer acceptance studies.

Intellectual Property Rights Status: Qualifies for global utility model protection.

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