

Functional food development based on restructured fish and dietary fibres

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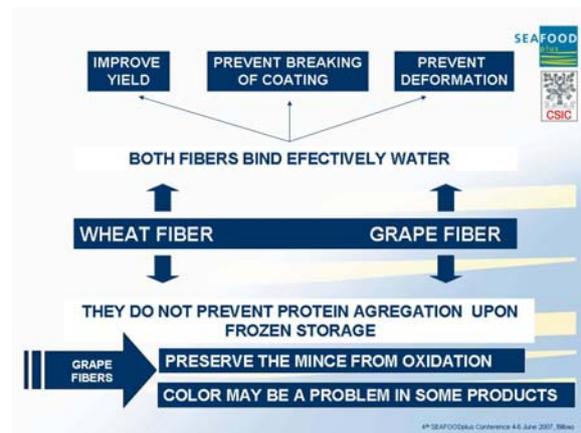
Restructured seafood products

- Carriers of functional components
- Image
- Different matrices
- Maximal use of existing resources



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The objective of CONSUMERPRODUCTS is to develop innovative functional seafood products containing health-promoting compounds such as dietary fibres. Different scientific and public health organizations recommend increase the consumption of dietary fibre in European countries up to at least 50%. Some fibre components have associated antioxidant compounds and this material has been proposed to be classified as antioxidant dietary fibre. Restructured seafood products, in which the fish muscle is broken into pieces and reshaped to confer a given image, texture, colour or appearance, are very good carriers for inclusion of some functional ingredients. Thus, dietary fibres can be introduced to restructured seafood products. They can confer the matrix some technological characteristics related to water holding, and if they are antioxidant, they can in addition prolong the stability of the lipids present in the fish muscle.

The consumer testing of seafood products in the first stages of the development process can be regarded as crucial in the final design of the product in terms of e.g., concept (fibre-enriched seafood, convenience), use occasion (snack, main course) or sensory characteristics. The Project CONSUMEREVALUATE has developed a methodological platform for designing and measuring consumer evaluation and preferential behaviour related to tailor made functional seafood products. On the other hand, the obvious consequence of early product testing is that it cannot be made in final products. One of the ways to get round of this is to use already existing products which formulation can be adapted to meet the technological and functional characteristics desired in the new product. The company Angulas Aguinaga S.A. produces restructured seafood products that meet the above requirement.

In this presentation, the consumer driven development of these innovative tailor-made seafood products will be addressed, with an outline of the technological characteristics and the interactions occurring among the components in some selected formulations, and some highlights of the consumer test that has been performed with real products in collaboration among CONSUMERPRODUCTS, CONSUMEREVALUATE, and the company Angulas Aguinaga.

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