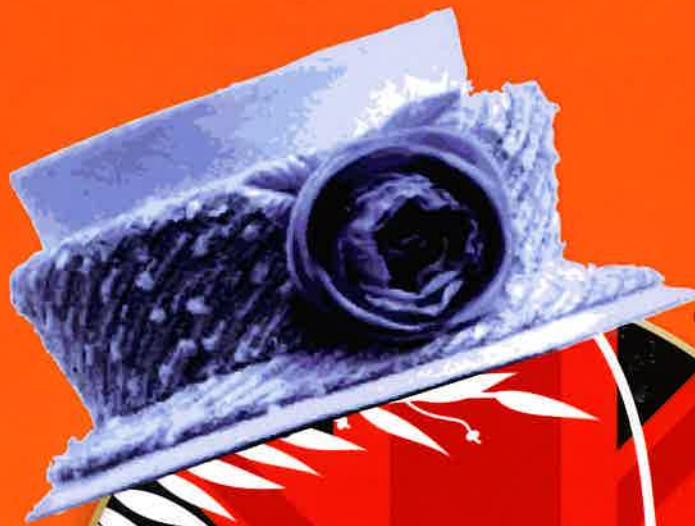




European
Food
Innovation
Student Awards
The Future of Food

ECOTROPHHELIA

EUROPE

LONDON - 21st - 22nd November 2017

16 participating countries

Belgium, Croatia, Denmark, France, Germany, Greece, Hungary,
Iceland, Italy, Portugal, Romania, Serbia, Slovenia, Spain,
The Netherlands, The United Kingdom.

16 COMPETING COUNTRIES

HUNGARY

FEDERATION:

Agrármarketing Centrum Nonprofit Korlátolt Felelősségű Társaság

Pf. 66 - 1253 Budapest - HUNGARY

☎: +36 14 508 888

Website: <http://www.amc.hu/>

Contact Person

Mr. László DARÓCZI

Ms. Katalin VIOLA, Marketing Coordinator



The Agricultural Marketing Centre is a governmental organisation under the guidance of the Ministry of Agriculture, which functions independently carrying out tasks related to agricultural marketing for the community. AMC organising community appearance at domestic and international trade fairs, staging OMÉK (National Agricultural and Food-product Exhibitions and Fair), media campaigns to increase consumption, increasing consumption at the point of sale, raising awareness of products of high quality and Hungaricums, organising professional forums and conferences, and facilitating access to the market for farmers and small and medium-sized enterprises. Its objective is to promote the production of traditional and quality Hungarian food products, the production of local products, the preservation of being GMO free and the creation of more and more family businesses.

University of Debrecen

Egyetem tér 1 - 4032 Debrecen - HUNGARY

☎: +36 52 518 600 / 68298

Website: <https://unideb.hu/en>

Contact Person

Dr Judit REMENYIK, Senior lecturer



The aim of our work was to develop a functional food to prevent caries, which reduced the chances of developing caries. Functional foods provide bioactive substances rich in health value added to consumers. The active part of our product is a fruit extract that has a preventive anti-caries effect. Dental caries are considered to be chronic diseases worldwide, according to the WHO. Due to the anti-caries effect of the active ingredient and sugar-free chewing gum, the composition can be widely used by children and adults alike. Today, two methods are used to produce chewing gum: melting and direct compression technology. The confectionery products are mainly produced by melting technology, while

compression technology is used in pharmaceuticals and dietary supplements. Liquid chewing gum containing fruit extracts is also produced by a melting technology into which a liquid extraction is carried out, which in turn is a confectionery product with no health significance, and this form of application does not provide a suitable residence time for the caries effect. The technological innovation of our work means that the liquid, dense, active-rich extract is applied to the base material from which the chewing gum is compressed.

Marketing Centre is a governmental
er the guidance of the Ministry of
1 functions independently carrying out
gricultural marketing for the community.
community appearance at domestic and
fairs, staging OMÉK (National Agricultural
Exhibitions and Fair), media campaigns
umption, increasing consumption at the
ng awareness of products of high quality
s, organising professional forums and
facilitating access to the market for farmers
dium-sized enterprises. Its objective is to
uction of traditional and quality Hungarian
he production of local products, the
ng GMO free and the creation of more and
esses.

nology is used in pharmaceuticals and
nts. Liquid chewing gum containing fruit
produced by a melting technology into
raction is carried out, which in turn is a
luct with no health significance, and this
n does not provide a suitable residence
s effect. The technological innovation of
at the liquid, dense, active-rich extract is
e material from which the chewing gum is

ACeBuG, Anti-Caries Bubble Gum

*Chewing-gum with natural flavonoids,
anthocyanins which inhibit the saliva
alpha-amylase activity.*



TEAM PRESENTATION
Mária Magdolna SZARVAS
Kristóf GÁL
Patrícia KATONA
Fédra KINGA BARNÁ
Tamari MAKHVILADZE
Nino NADIRASHVILI
Levente SZABÓ