

# Amamillet

A Healthy Snack to Achieve Sustainable Agriculture and Combat Double Burden Malnutrition

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#### "A MILE CLOSER TO A SUSTAINABLE EARTH"

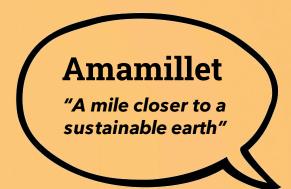












# Background















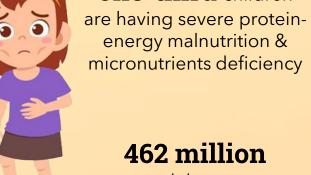


### 2

one-third children Fe<sup>26</sup> Iron

### **Iron deficiency** is the 9<sup>th</sup> rank

among 26 risk factors in the Global Burden Diseases 2000



## 462 million

adults are undernourished

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1.9 billion adults are overweight

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### **Background : Environmental issues**<sup>2</sup>



2

Agriculture sector is the largest water exploiter



food processing contributes the highest amount of organic water pollutants

<sup>2</sup>Ritchie H & Roser M, 2018













### **Background : Market opportunities**



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Potential **special needs** market<sup>3,4,5</sup>



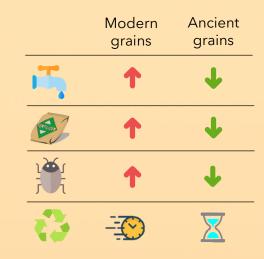
<sup>3</sup>Game Changers, 2018 <sup>4</sup>Storhaug CL, et al, 2017. <sup>5</sup>Mishra S, et al, 2018 <sup>6</sup>Marketsandmarkets, 2019 <sup>7</sup>Boukid F, et al, 2018 <sup>8</sup>Hinterthuer A, 2017 Extruded Snacks Market Size, by type, 2013 vs 2019 (\$Billion)

**Emerging trends** 

**RTE foods**<sup>6</sup>



#### Ancient grains utilisation offers **more sustainable business** for RTE foods<sup>7,8</sup>

















### **Solution: Amamillet**

3





**Convenient snack** utilising millet and amaranth

Environmentally friendly Source of protein, iron, and fibre, to address **double burden of malnutrition**  Suitable for niche markets with special needs

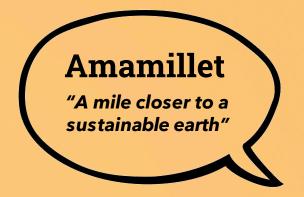












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# Formulation & Process Design











## Not only quality, But also quality<sup>9</sup>



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### Why extrusion<sup>10</sup>?



#### **Cost efficiency**

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#### **Energy efficiency**

(66% lower than baking, 80% lower than deepfrying

### Flexibility

wide range of products and shapes

Non-frying process = Good for health

<sup>10</sup>Bouberte MY, et al, 2015

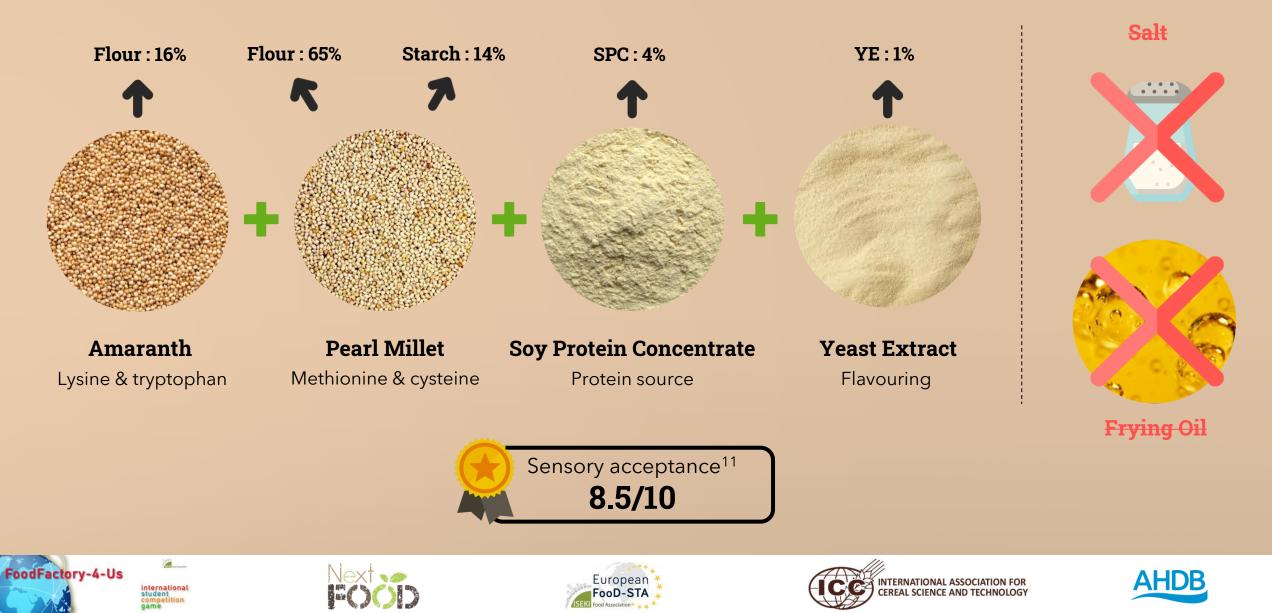




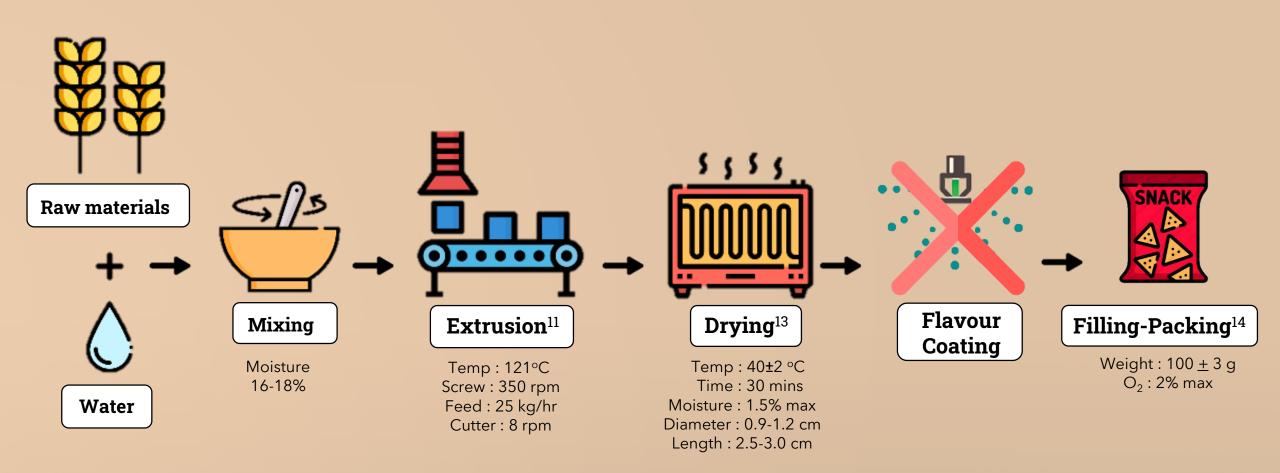




### Formulation



### **Production Process of Amamillet**<sup>12</sup>



<sup>11</sup>Kaushik I & Grewal R, 2017. <sup>12</sup>Joy C, et al, 2012 <sup>13</sup>Mazlan M, et al, 2019 <sup>14</sup>Marsh K & Bugusu B, 2007





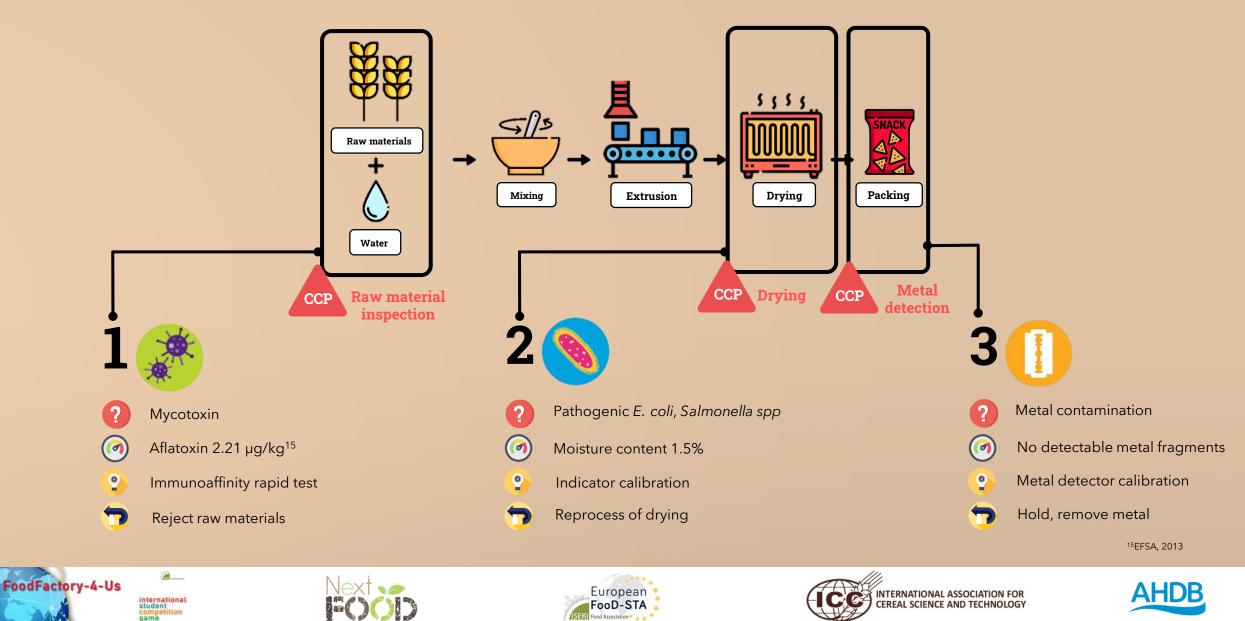




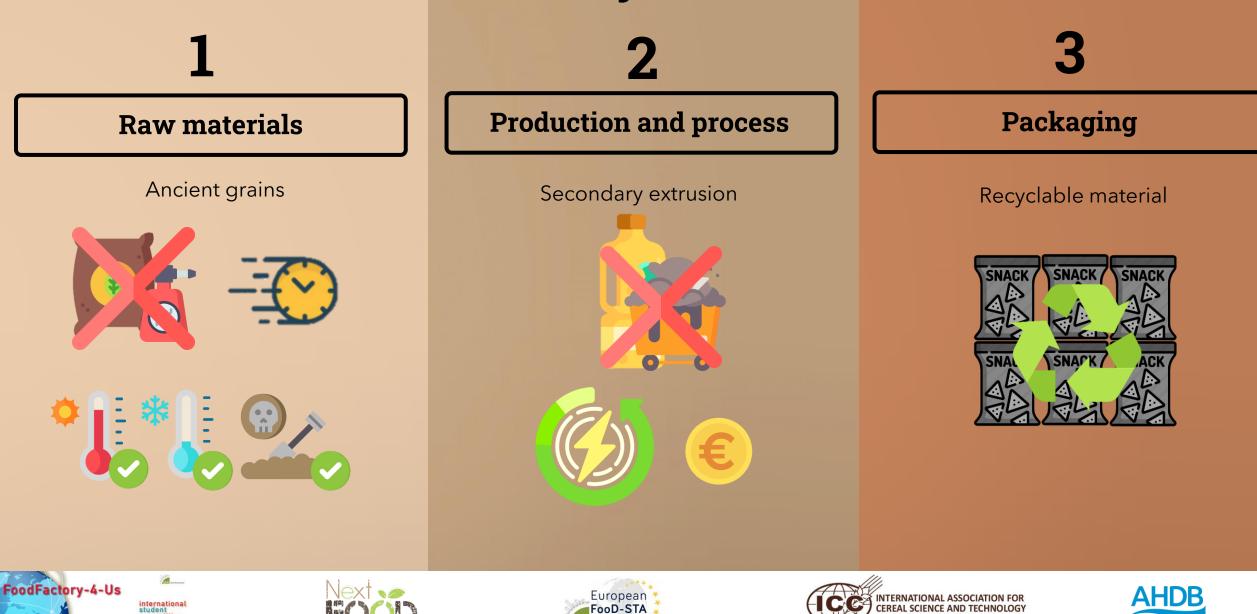


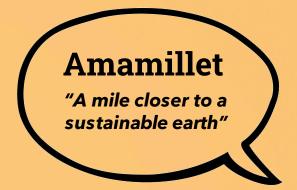


### **Safety aspects of Amamillet**



### **Sustainability of Amamillet**





# Final Product & Impact











### • Nutrition facts<sup>16</sup>

Tores and have been

international student

competition

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	Per 100 g	Per 30 g	%RI per 30 g
Calorie (kcal)	370.7	111.2	5.56%
Calorie from protein (kcal)	45.2	13.6	
Calorie from fat (kcal)	32.5	9.8	
Protein (g)	12.1	3.6	7.29%
Fat (g)	3.9	1.2	1.79%
Saturated Fat (g)	0.7	0.2	1.05%
Trans Fat (g)	0.0	0.0	
Carbohydrate (g)	71.8	21.5	7.18%
Dietary fibre (g)	6.8	2.1	
Sugar (g)	0.3	0.1	
Sodium (mg)	75.9	22.8	0.95%
lron (mg)	3.6	1.1	7.72%

HIGH FIBRE SOURCE OF PROTEIN SOURCE OF IRON LOW SODIUM LOW SATURATED FAT SUGAR FREE

#### • Size

100g size per pack 30g recommended serving size

### Packaging

Metallised film MAP N<sub>2</sub> Shelf life 6 months 25-28°C<sup>17</sup>

> <sup>16</sup>EFSA, 2006 <sup>17</sup>Yadav U, et al, 2018







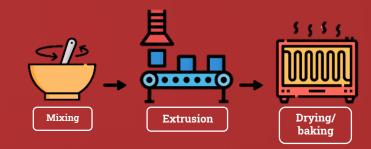




### **Economic feasibility of Amamillet**

VS

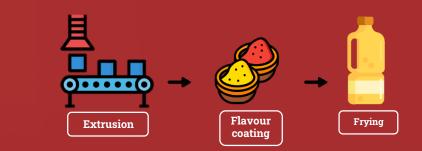






Payback period: 3 years 1 month

Hot air oven





Flavour coating drum Deep fat fryer Vegetable oil

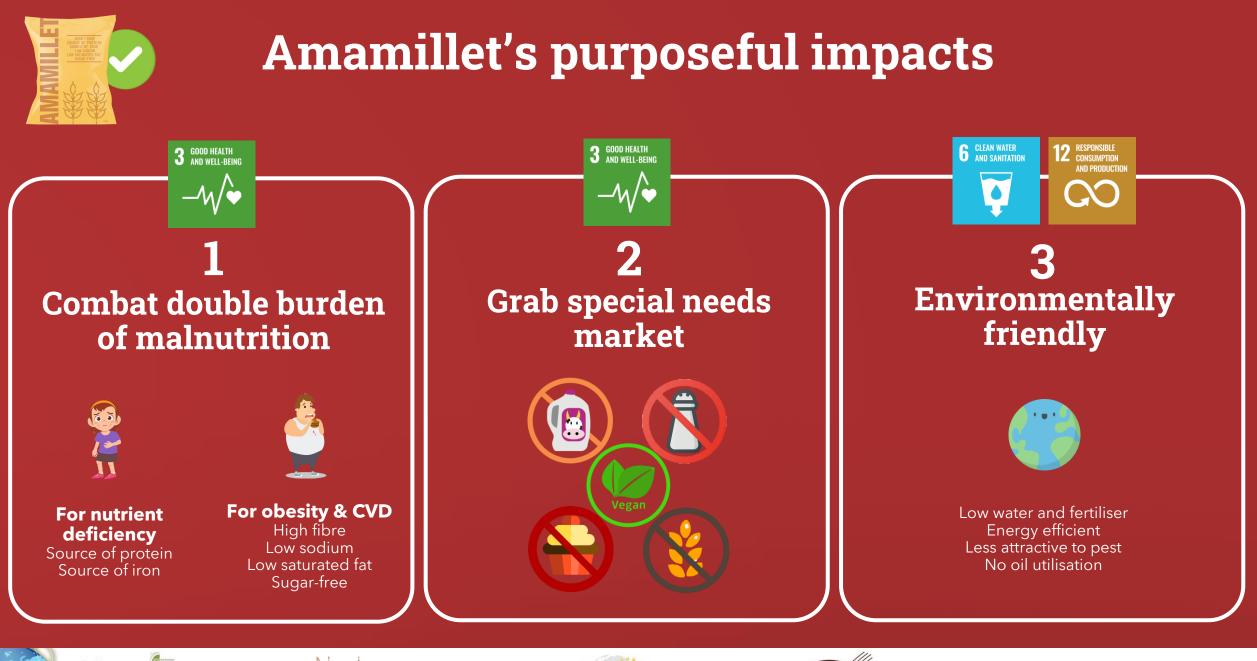












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### **Future recommendation**















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