

Amamillet

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

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"A MILE CLOSER TO A SUSTAINABLE EARTH"

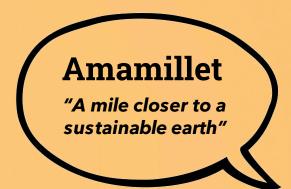












Background















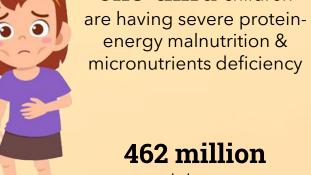


2

one-third children Fe²⁶ Iron

Iron deficiency is the 9th 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

Contraction of the second

internationa student

FoodFactory-4-Us



Background : Environmental issues²



2

Agriculture sector is the largest water exploiter



food processing contributes the highest amount of organic water pollutants

²Ritchie H & Roser M, 2018













Background : Market opportunities



2

Potential **special needs** market^{3,4,5}



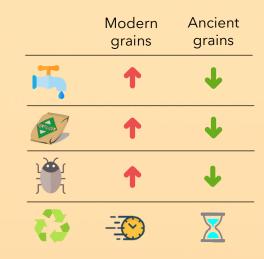
³Game Changers, 2018 ⁴Storhaug CL, et al, 2017. ⁵Mishra S, et al, 2018 ⁶Marketsandmarkets, 2019 ⁷Boukid F, et al, 2018 ⁸Hinterthuer A, 2017 Extruded Snacks Market Size, by type, 2013 vs 2019 (\$Billion)

Emerging trends

RTE foods⁶



Ancient grains utilisation offers **more sustainable business** for RTE foods^{7,8}

















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

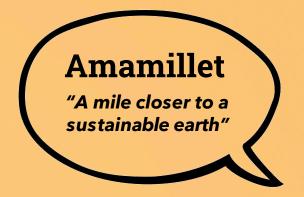












Carl and the second

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Formulation & Process Design











Not only quality, But also quality⁹



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Why extrusion¹⁰?



Cost efficiency

1000 martine

ernationa

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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

¹⁰Bouberte MY, et al, 2015

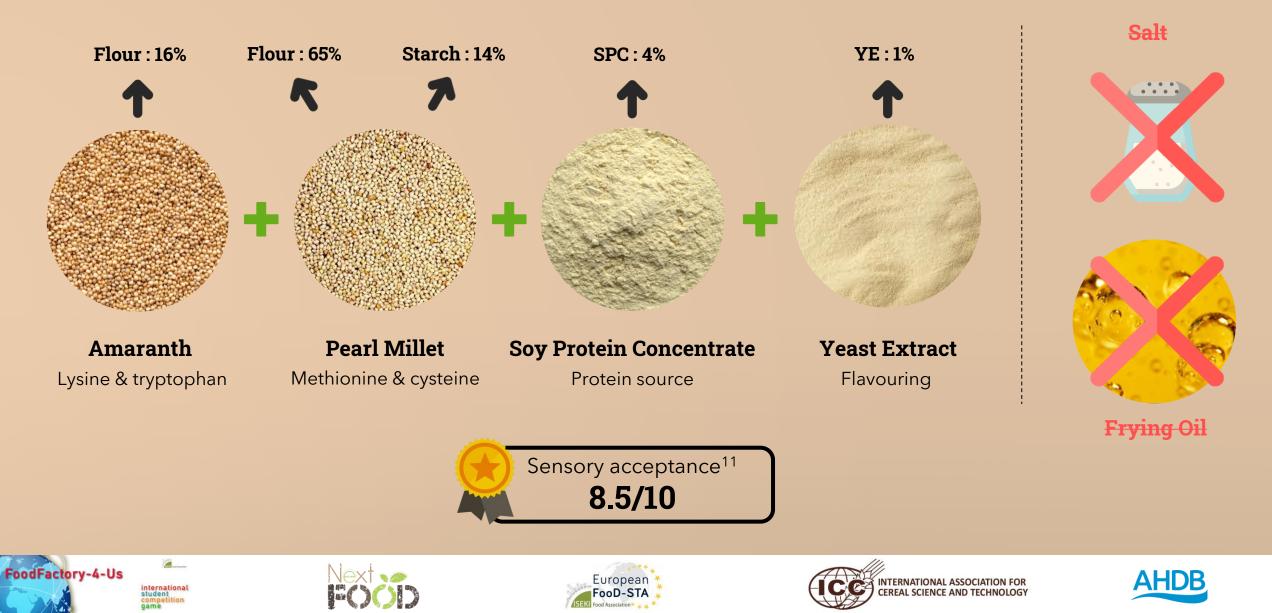




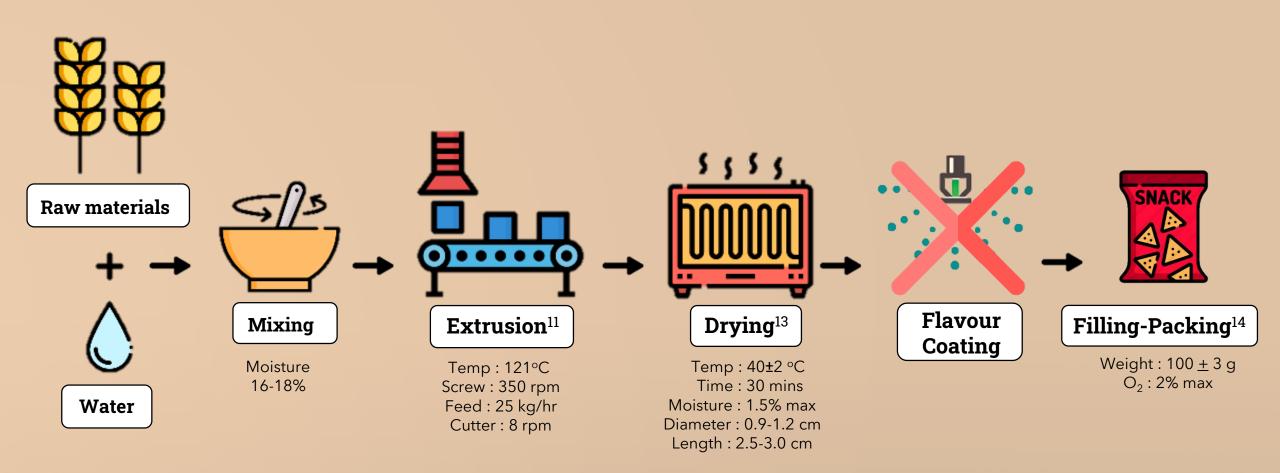




Formulation



Production Process of Amamillet¹²



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





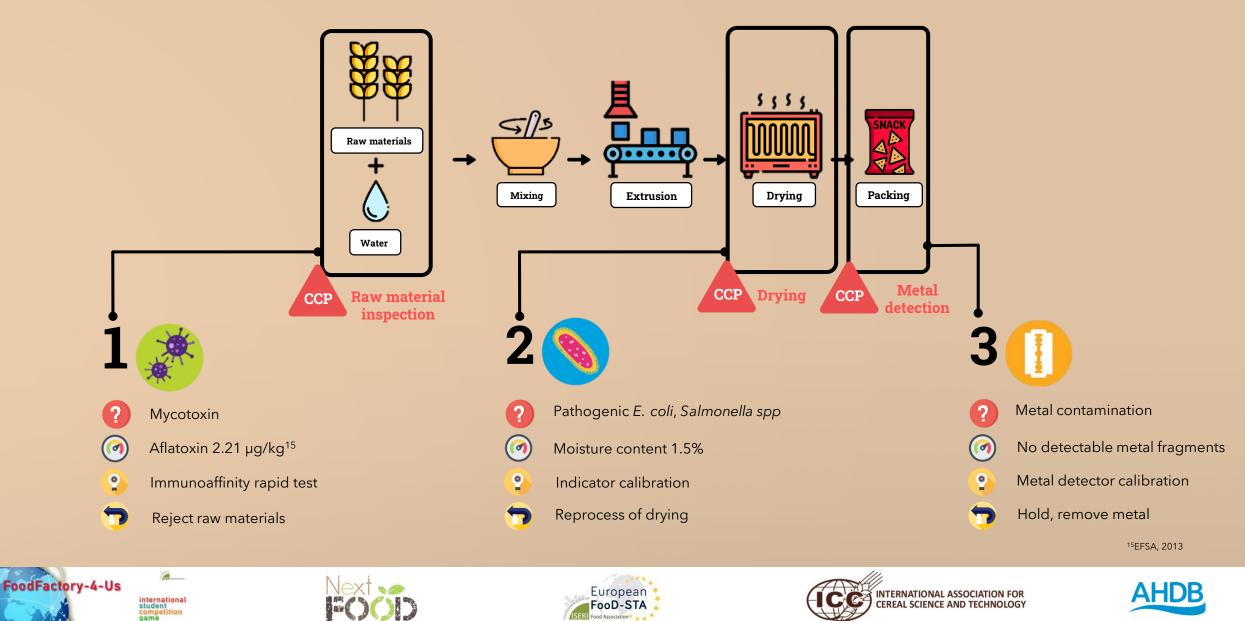




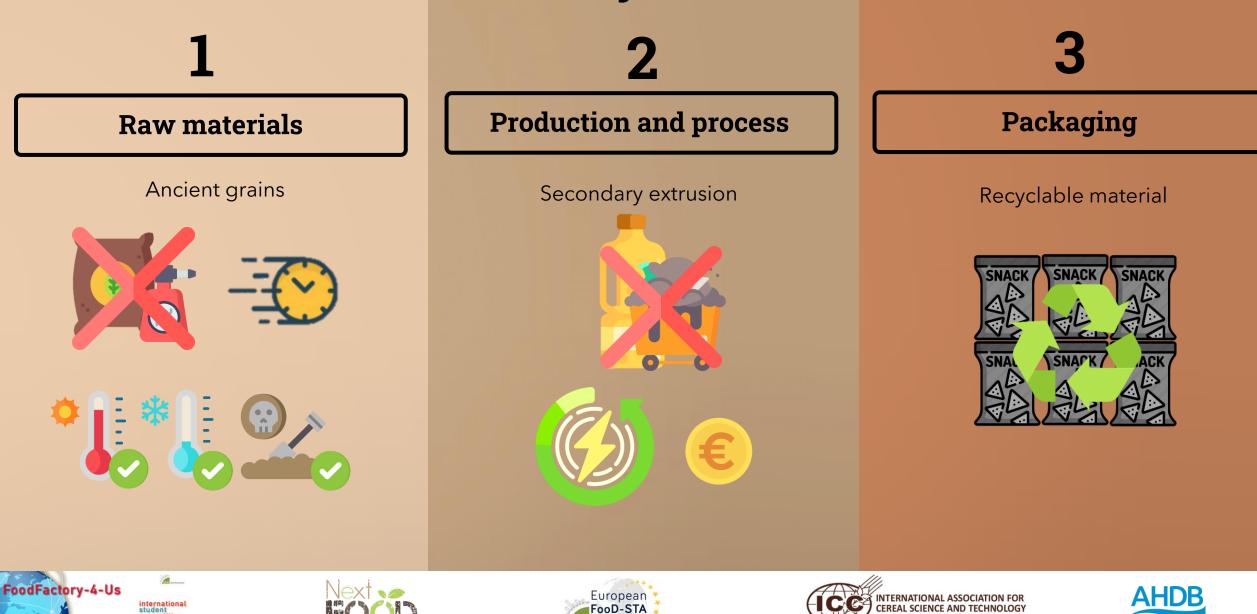


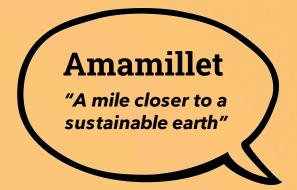


Safety aspects of Amamillet



Sustainability of Amamillet





Final Product & Impact











• Nutrition facts¹⁶

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 N₂ Shelf life 6 months 25-28°C¹⁷

> ¹⁶EFSA, 2006 ¹⁷Yadav U, et al, 2018







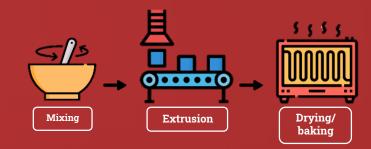




Economic feasibility of Amamillet

VS

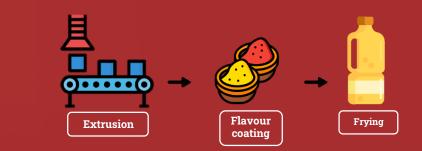






Payback period: 3 years 1 month

Hot air oven





Flavour coating drum Deep fat fryer Vegetable oil

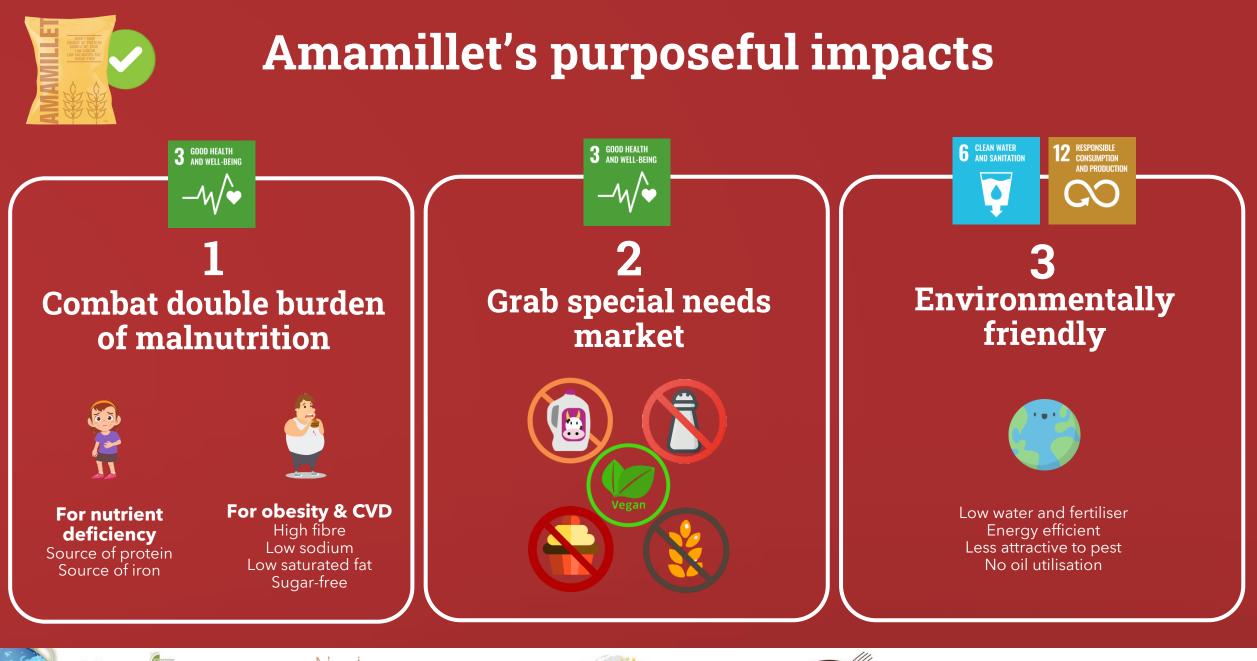












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Future recommendation















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