VitisLoop™

COMPANY OVERVIEW

Circular bioeconomy. Food innovation.

VitisLoop is an early-stage FoodTech company based in Lodi, California, investigating ways to turn white winegrape pomace into higher-value food ingredient pathways.

What we are exploring

Our research is organized around two potential ingredient pathways: lower-color-impact grape-derived antioxidants and functional grape fiber. Both pathways remain subject to application-specific technical, regulatory and commercial validation.

Pathway 01 | Antioxidant research

Research interests include oxidative stability and sensory compatibility in foods such as nut-containing chocolates and fillings. Planned evaluations include color impact, flavor, matrix compatibility and benchmarking against established antioxidant systems.

Pathway 02 | Functional fiber research

Research interests include texture, moisture management and formulation stability in cereal bars, protein bars and nutritional snacks. Partial sugar replacement and confectionery applications are exploratory opportunities, not established product benefits.

How we work

Customer problem first. Scientific validation second. Commercial scale third. We seek to understand buyer requirements and formulation constraints before making major capital commitments.

Current position

Research and buyer discovery are ongoing. A U.S. provisional patent application has been filed relating to the company's technical approach. No commercial ingredient performance, regulatory clearance or manufacturing scale is represented as validated.