VitisLoop™

FOR CHOCOLATE, CONFECTIONERY & ANTIOXIDANT R&D

Chocolate & antioxidant research

VitisLoop™ is an early-stage California circular bioeconomy venture investigating ingredient pathways from white winegrape pomace. We are seeking non-confidential input from food manufacturers and formulation specialists to define meaningful technical evaluation criteria.

01 / PRIMARY RESEARCH PATHWAY

Lipid oxidation and flavor stability

We are exploring lower-color-impact, grape-derived polyphenol systems for potential use in lipid-rich chocolate, nut-containing fillings and related confectionery matrices. Color, sensory impact, ingredient compatibility, antioxidant performance and cost remain to be evaluated against relevant benchmarks.

02 / SEPARATE EXPLORATORY QUESTION

Oil migration and fat bloom

We are interested in understanding whether selected functional fiber fractions might influence the physical structure or oil mobility of nut-containing fillings. Fat bloom mitigation is a distinct and unproven research question; reducing lipid oxidation is not equivalent to preventing fat bloom.

03 / BUYER DISCOVERY

What would make an evaluation worthwhile?

Which challenges are most significant in your applications: oxidation-driven off-notes, shelf-life limitations, flavor impact from natural antioxidants, color, processing compatibility or cost? What commercial benchmarks and acceptance criteria would justify a controlled comparison?

Next step: a brief non-confidential exchange about formulation challenges, decision criteria and possible study scope. No proprietary recipes, trade secrets or unpublished results are requested. No validated efficacy, samples, study schedule or commercial readiness is represented.

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