VitisLoop™

FOR BARS, SNACKS & FUNCTIONAL INGREDIENT R&D

Functional fiber research

VitisLoop™ is exploring food ingredient opportunities from white winegrape pomace, with a focus on understanding manufacturers' requirements before committing to technical development and scale-up.

01 / PRIMARY RESEARCH PATHWAY

Texture, moisture and stability

Our functional fiber pathway is being investigated for cereal bars, protein bars and nutritional snacks. Priority questions include texture, water management, sensory acceptance, processing compatibility, ingredient declaration, cost and storage stability; product-level performance has not yet been demonstrated.

02 / ADDITIONAL EXPLORATORY WORK

Sugar reduction and formulation trade-offs

Potential partial sugar replacement and texture optimization are research opportunities, not established functions of the proposed ingredient. Any application would require matrix-specific testing of sweetness, structure, moisture, nutritional attributes and regulatory suitability.

03 / BUYER DISCOVERY

What would motivate a technical trial?

Where do existing fibers underperform in your products? Which quantitative specifications, baseline ingredients, sensory limits, labeling requirements or unit-cost targets would make an alternative worth evaluating?

Next step: share high-level ingredient challenges and decision criteria without confidential formulation details. Any samples, study protocol, NDA, timelines or commercial arrangement would be discussed separately; none are currently guaranteed.

vitisloop.com | contact@vitisloop.com