



Cereal extract for novel non-alcoholic beverages

Customer: Sinebrychoff

Challenge: Develop a tasty, healthy and microbiologically stable cereal extract to be used as a base for novel, non-alcoholic beverages

Solution: Barley malt was processed with the aim of maximising the extraction of bioactive compounds. Microbial strains were selected and fermentation conditions optimised with special emphasis on technical feasibility of the process, product stability and flavour.

Key benefits:

- The project created new opportunities for cereal ingredients
- The refreshing soft drink Naturade was developed based on the results

