



FORMULATION OF SPECIFIC CHALLENGES

CHALLENGE

SUMMARY

A part of the fat from the tigernut, which is used as a base for the preparation of the horchata, remains unused in the extraction process. This implies very important losses that influence the volume of raw material required, the cost of manufacturing the product and, therefore, the margins and the sale price.

BETTER USE OF RAW MATERIAL

HOW WE CAN DO IT?

How we could increase the performance in the extraction of fat from the tigernut in the horchata production process.

Possible conflicts with the current status

RESTRICTIONS

The solution:

No use of chemical agents that can lead to residues in the horchata.

It should be worked in mechanical-thermal systems (with temperature limitation $<70^{\circ}$)

Allowed the use of any processing aids defined as such (not taggable in the ingredients)

CHALLENGETYPE

