

PROJECT TITLE

# Probiotic table olives



CLIENT

Food industries

OUR TEAM

Asst. Prof. Efstathios Z. Panagou  
Prof. George-John E. Nychas  
DR. Chrysoula C. Tassou

OBJECTIVES / ENTREPRENEURIAL OPPORTUNITIES

Probiotic table olives are a high added value functional food that combines the traditional fermentation of green olives with the use of starter cultures of lactic acid bacteria with probiotic potential. The innovative nature of this food is based on the selection of starter cultures that have been isolated from Greek table olive varieties. The use of these microorganisms in table olive processing offers a double benefit as it helps to achieve an improved fermentation process with consistent and high quality final products and at the same time administers probiotic bacteria to the human organism. The use of these bacteria could be also extended to other fermented foods.



SOLUTION - RESULTS

Consumers are continuously looking for naturally processed foods with potential impact on their health. Systematic Intake of probiotics stimulates the growth of beneficial microorganisms, strengthens the body's natural defense and can help boost the immune system. Everyday consumption of probiotic table olives will reinforce the human organism with active microorganisms that exert a beneficial effect on the intestinal microflora in the long term. The product is suitable for those who suffer from lactose intolerance and cannot thus consume probiotic dairy products. The food industry will be benefited in the long run as probiotic olives will create a new market of innovative foods addressed to consumers and at the same time increase competitiveness in the global market.

