

TECHNOLOGY

HEALTHY STICKS

APT | industry



HEALTHY STICKS

Extruded food like conventional French fries in its shape, taste, smell, color and texture, but with a much lower calorie intake; which retains less than a third of the oil that ordinary potato chips hold.

These sticks are created with discards of potatoes and by products of rice polishing, raw materials of low commercial value.

FEATURES

- This food absorbs only 7% of oil, while the traditional retains approximately 30%.
- The presence of rice in chips reduces the concentration of acrylamide, a potentially toxic compound, by up to 70%.
- Sensory analysis showed that people feel very similar in taste, smell, color, texture, and shape to traditional French fries.

BENEFITS

- It has a lower caloric content, which provides a palliative for obesity and overweight problems affecting more than 3 million people worldwide, especially children.
- Cheaper raw material.
- High acceptance due to its similarity to traditional French fries

DEVELOPMENT STATUS

- The technology is validated at the industrial level.

INTELLECTUAL PROPERTY

- Industrial property is held in various regions.

Amounts Per 100g	Healthy Sticks*	Regular French fries **
Water	82 g	95 g
Protein	4.4 g	3.8 g
Total Fat	5.6 g	16.1 g
Ash	0.9 g	1.3 g
Total Carbohydrate	57.8 g	39.0 g
Calories	282	316