



Development of Colostrum Beverage by Employing Combination of High Hydrostatic Pressure and Membrane Filtration Technologies with Improved Biofunctionality

(TUBITAK Project No: 7190157)

Kimera Life Sciences has added a new project to its new product development activities within the scope of TÜBİTAK 1507 SME R&D Support Program. Project aims to develop a colostrum beverage with improved biofunctional capacity by means of combination of two non-thermal food processing technologies namely High Hydrostatic Pressure and Membrane Filtration. The primary reason of employment of non-thermal food processing technologies in replacement of heat treatment is to minimize the heat-induced damages on biofunctional components of colostrum. As Kimera Life Sciences, we aim to be the first company to commercialize the colostrum drink and be the pioneering company in the field of functional foods segment in Turkey.