



# CATI

Center for Advanced Technology and Innovation

## Equipment for the production of gelled simulated items made from fruit, meat, or olive purees and the products therein

**Description:** These technologies use alginates to create olive or fruit simulated shapes with a gelled texture using fruit, vegetable, or meat puree. Vitamins, minerals, or other substances can be encapsulated in the restructured puree form. Dimples on opposing sides of the shapes make the restructured puree form seem more realistic. The technologies provided include the equipment for producing olive, fruit, and meat purees, and the patents for the puree idea itself.

### Patent:

1. **World Patent No. WO02056713**, Issued 07/16/03, "Process and Apparatus"
2. **World Patent No. WO03020050**, Issued 12/10/04, "Process and Equipment"
3. **World Patent No. WO03037108**, Issued 12/23/04, "Spherical Gelled Simulated Fruit with Dimples, and Extrusion Process"
4. **World Patent No. WO03047365**, Issued 12/27/97, "Process and Equipment for Making Simulated Products by Co extrusion, and obtainable product"
5. **World Patent No. WO03088767**, Issued 06/17/05, "Alginate or Low-Methoxy Pectate Gel"

### Market Potential:

The technologies lend themselves well to the production of natural and healthy snacks due to the natural source of the puree. In 2006 the perceived "healthy" snack food market grew over its previous year's numbers (DNS Retailing Today, F4). The below potential products reflect this market along with other possibilities cited in the patent descriptions.

### Potential Products:

- Olive slices for pizzas or as snacks
- Fruit Snacks
- Veterinary Medicine
- Pet food

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