

FEDERATION:
Croatian Association of Food Technologists, Biotechnologists and Nutritionists - HDPBN

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The Croatian Association of Food Technologists, Biotechnologists and Nutritionists is an association with the goal of linking Bachelors and Masters of Food Technology, Biotechnology and Nutrition Science at the Faculty of Food Technology and Biotechnology, University of Zagreb in order to develop and promote the profession, preserve the dignity of the profession and advocate interests of the profession. The Association's Programme is primarily focused on the research of employment possibilities; their influence on legal regulations; linking to related associations and non-government organisations internationally; popularising of profession through media and publishing of a Croatian Journal of Food Technology, Biotechnology and Nutrition. Every year, the Association is organizing several food events, such as national EcoTrophelia competitions and national professional meeting Functional Food in Croatia, and every second year, the Association is involved in the organization of International Congress of Food Technologists, Biotechnologists and Nutritionists.

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Unita the Edible Thread

"Unita" is edible thread characterized by its strength, elasticity and multifunctionality.

"Unita" is edible thread characterized by its strength, elasticity and multifunctionality. Its name literally translated from Latin means "united". This type of product does not exist in the world market, so it is completely unique. "Unita" is edible wrapping material and can be used for fixing finger food, snacks and sandwiches, or decorating. In general, it is used for all kinds of meals replacing the ordinary culinary threads, toothpicks or skewers, but it is not necessary to remove "Unita" before consuming. It consists of collagen which is a natural source of proteins, water, dextrose, xanthenes and glycerol. "Unita" can be colourless or it can come in four different colours: red, green, yellow and black. Natural extracts of beetroot are

used in order to get the red colour of a thread, spinach for green, turmeric for yellow, and squid ink for black. Also, "Unita" threads can be offered with different flavours, for example, cinnamon, ginger, chilli etc. Furthermore, this kind of product would reduce waste. Bones and connective tissue of animals that are usually waste of the food industry are used to produce collagen which is a raw material for "Unita". Unita's packaging is made entirely of recycled paper which promotes environmental awareness among consumers. Also, such packaging is affordable. "Unita" is eco-innovative product that simplifies preparing and consuming food, and keeps up with bustling pace of life.

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