

New Exploration in Food

NEXFOOD is a spin-off company of the University of Pisa, specializing in research, innovation and technology transfer in the food sector.

NEXFOOD wants disseminate knowledge and scientific methods from the University to the business system, favoring the development of innovative processes and the development of new products.

Its solutions combine traditions and innovation to meet the challenges of the constantly evolving market

AZIENDA SPINOFF DELL'UNIVERSITÀ DI PISA Company name: NEXFOOD SRL

Location: LIVORNO, Via Giovanni March 14/B, 57121

Fiscal and VAT code: 01881930497

Estabilished: November 2017

Legal form: LIMITED LIABILITY COMPANY (LLC, SRL)

Internet site: https://www.nexfood.it/

NACE Code: 72.19

Sector: SERVICES for FOOD

Spinoff: University of Pisa

Turnover Value 25-50K

Subscribed Capital Female, Young or Foreign Predominance

Qualified Team

Valerio Gaetano De Vitis

Director of QTA Consulting Srl a partner company
Chairman of the Board and legal representative of NexFOOD Srl

Angela Zinnai

Company member CDA Member

Francesca venturi

Company member CDA Member

Paola Mariano

Company member Manager of Market Research and facilitated finance

Lucia Andrich

Company Member Production Manager

Emanuele Stevanin

Company Member of QTA Consulting Srl a partner company Commercial Manager

Area for Action

Exploring Innovation. Driving excellence



Research and Design Technology Transfer





Market Research Subsidized Finance

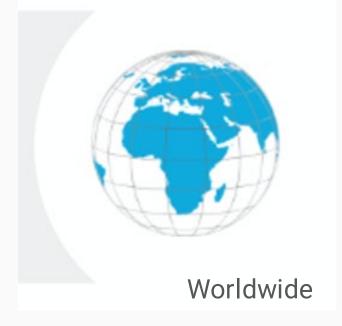


INTERESTS, MARKET GEOGRAPHIC AREA OF INTEREST AND PATENTS

INTERESTS

Customers	Lender / Investor	Incubator / Coworking spaces	Partner university	Business partners	Technical support figures
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MARKET GEOGRAPHIC AREA OF INTEREST



PATENT

NexFOOD recently filed the Italian application no. **102019000012369** for an innovative management system that allows the extension of the shelf-life of a stable leavening system (sour mother), ensuring the maintenance, for several months of storage, of the technological requirements of this leavening system to be used for the production of bread and bakery products naturally leavened.

NexFood has acquired from UNIPI the license to exploit the patent no.102015000048447 relating to an innovative protocol for the production of wine, based on the physical control of the various phases of the vinification process. The protocol allows the production of high quality and typical wines without the use of chemical additives, in particular sulfites and allergens (albumins, caseins), through the use of a technology based on physical systems (joint use of suitable gas mixtures and temperatures, which allow to control the course of degradative phenomena) and endogenous stabilization in post-fermentative phases (mannoproteins and glucans from yeast lysis).