



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



Company name: NEXFOOD SRL

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

Fiscal and VAT code: 01881930497

Established: 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  
**30K**

**NO**  
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*

## Paola Mariano

*Company member  
Manager of Market Research and facilitated finance*

## Angela Zinnai

*Company member  
CDA Member*

## Lucia Andrich

*Company Member  
Production Manager*

## Francesca venturi

*Company member  
CDA Member*

## Emanuele Stevanin

*Company Member of QTA  
Consulting Srl a partner company  
Commercial Manager*



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# 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
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>

## MARKET GEOGRAPHIC AREA OF INTEREST



Worldwide

## 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).