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

info@nexfood.it
nexfood@pec.nexfood.it
Area for Action

Exploring Innovation. Driving excellence

Research and Design

Technology Transfer

Market Research

Subsidized Finance
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).