

Innovative solutions sought for the cold preparation of sauces and other foods to optimize canteen logistics, energy consumption and CO2 footprint

Summary

Profile type

Technology request

Company's country

Germany

POD reference

TRDE20260721016

Profile status

PUBLISHED

Type of partnership

Commercial agreement with technical assistance

Targeted countries

• All countries

Contact Person

[Enrico FRANZIN](#)

Term of validity

21 Jul 2026**21 Jul 2027**

Last update

21 Jul 2026

General Information

Short summary

A company from northern Germany is seeking innovative technologies for the cold preparation of sauces and other foods. The goal is to achieve the desired texture and shelf life without heating, to reduce energy consumption and processing time, and to avoid artificial additives as much as possible. Innovation providers are sought for pilot case with optional upscaling in case of success.

Full description

A large operator in catering, school meals and company canteens from northern Germany seeks to improve his energy consumption, preparation and transport logistics and CO2 footprint through innovation.

The client is seeking innovative solutions that revolutionize the preparation of sauces and other food products without the use of heat. The desired technologies should focus on:

- new methods for the cold preparation of sauces and other foods,
- functional ingredients such as natural stabilizers, emulsifiers, or enzymes.

Possible innovation include: pressure technologies, ultrasound technologies, or specialized mixing technologies.

The proposed solutions must enable the cold preparation of sauces and other foods, achieving the desired texture and shelf life without heating. They should also minimize the use of artificial additives, support a clean-label approach, and contribute to reducing time- and energy-intensive production processes. Finally, the solutions should enable the use of new processes or functional ingredients.

Since this request is part of an innovation challenge, kindly answer the questions below within your EoI or write me an email.

1. Solution Approach

(Describe briefly and precisely: How do you solve this specific challenge? Please avoid promotional language and focus on the specific use case.)

2. Fulfillment of Specific Requirements

(Describe to what extent you meet the specific requirements of the use case)

3. What quantifiable impact does the solution deliver?

4. Maturity Level of the Solution (Please select)

- a) MVP/Prototype (ready for initial testing)
- b) Market-Ready (already in use by customers) or
- c) Scaled Product (established solution)

5. References

(Have you previously collaborated with an SME or an industrial company? If so, briefly describe the project and the outcome.)

Advantages and innovations

Cold preparation of sauces and other foods, achieving the desired texture and shelf life without heating. The technology should also minimize the use of artificial additives, support a clean-label approach, and contribute to reducing time- and energy-intensive production processes

Technical specification or expertise sought

- Enable the cold preparation of sauces and other foods
- Achieve the desired texture without heating
- Achieve shelf life without heating
- Minimize the use of artificial additives as much as possible
- Support a clean-label approach
- Help reduce time- and energy-intensive manufacturing processes
- Enable the use of new processes or functional ingredients

Please note:

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Stage of development

Available for demonstration

IPR Status

IPR Notes

Sustainable Development goals

- **Goal 7: Affordable and Clean Energy**
- **Goal 12: Responsible Consumption and Production**
- **Goal 9: Industry, Innovation and Infrastructure**

IPR Notes

Partner Sought

Expected role of the partner

The partner should have developed a suitable technology and be able to e.g. share the innovation by license. Other ways for collaboration are possible.

Type of partnership

Commercial agreement with technical assistance

Type and size of the partner

- **SME 50 - 249**
- **R&D Institution**
- **Big company**
- **SME 11-49**
- **SME ≤10**

Dissemination

Technology keywords

- **07001010 - Micro- and Nanotechnology related to agriculture**
- **08001005 - Food Technology**
- **08001002 - Food Additives/Ingredients/Functional Food**
- **08001003 - Food Packaging / Handling**
- **08001004 - Food Processing**

Targeted countries

- **All countries**

Market keywords

- **07003002 - Health food**
- **09005 - Agriculture, Forestry, Fishing, Animal Husbandry & Related Products**

Sector groups involved

- **Agri-Food**