



NUTRITIONAL DIVIDE







GLUTEN FREE: NOT A CURE











































































DISRUPTIVE



INNOVATION

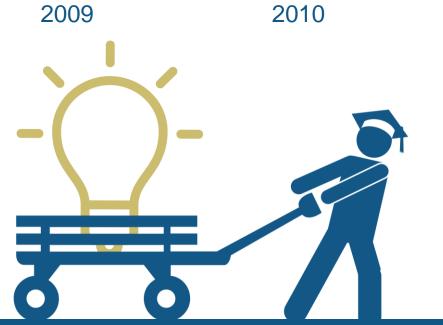




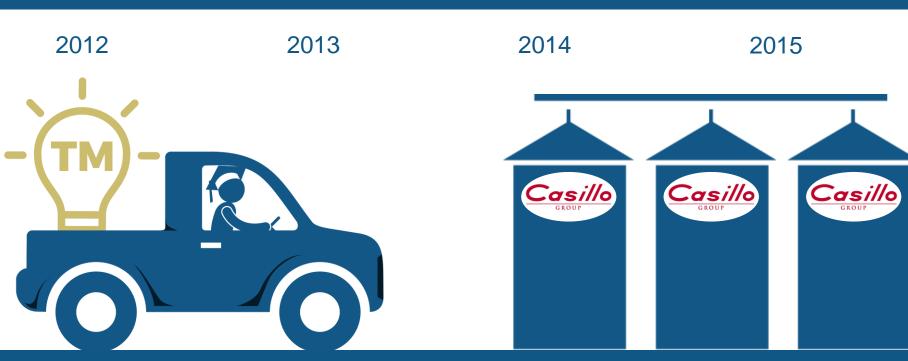














2015 2016















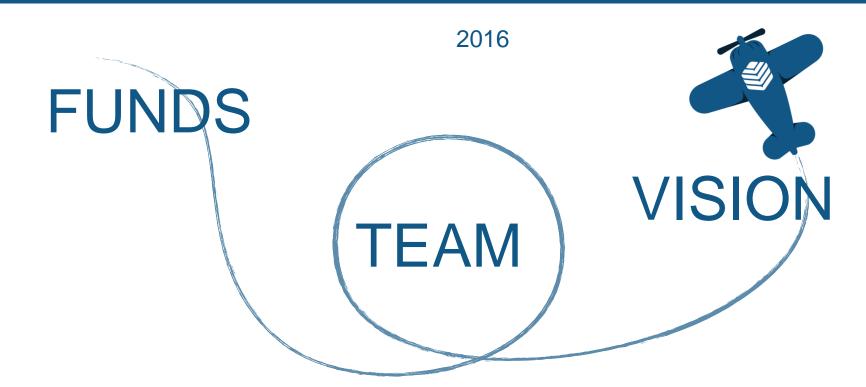
CORRIERE DELLA SERA





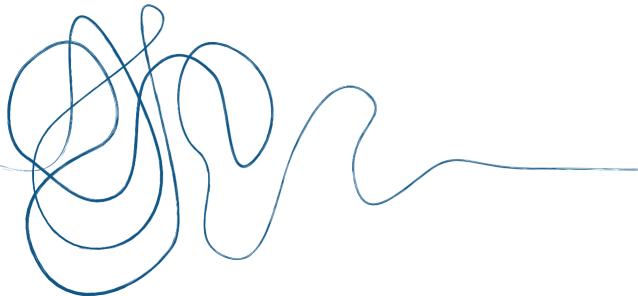












RULES



DELIVERABLES



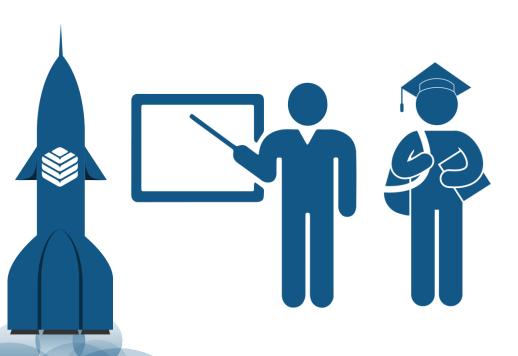








S.I.U.B















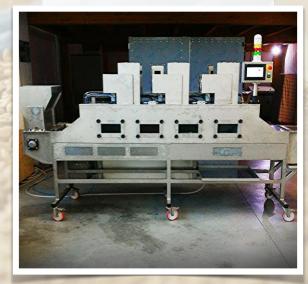






0,4 Kilograms

40 Kilograms































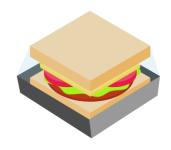








GLUTEN
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EFFECT OF
PROBIOTICS



GLUTEN
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EXTENDS THE
SHELF-LIFE OF
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GLUTEN FRIENDLY™
BREAD STIMULATES
MUCUS PRODUCTION
IN THE INTESTINE





Gluten Friendly™
bread increases
mucus production
and gut barrier
function in human
intestinal goblet cells



Crohn Disease

Ulcerative Colitis

Celiac Disease

Irritable Bowel Syndrome (IBD)







HORIZON 2020

