



Team **PastaPeels**
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Health Food Innovation Management

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Product TagliOnion



PastaPeels develops delicious, healthy, and sustainable pasta products, which are good for you and good for the planet. By using leftover onion peels in our pastas, we reduce waste while adding extra nutritional value to our products. The product PastaPeels created is TagliOnion: a tagliatelle-shaped pasta. TagliOnion is made from whole-wheat flour, onion peels, and some olive oil. TagliOnion has a taste and texture similar to regular pastas. Compared to regular pastas, TagliOnion has several added health benefits. The onion peels in TagliOnion are a source of quercetin and dietary fibre. Quercetin is the functional ingredient in our product and acts as an antioxidant, combating oxidative stress in your body. Dietary fibre provides bulk, making you feel satiated faster. Combined with any sauce you like, TagliOnion can be used in endless variations of delicious pasta dishes. TagliOnion: less waste, better taste!

Mentor Alvaro Garcia Fuentes

