

# FREETART

*Savor the taste of eating freely and in company!*

Many people in Italy suffer from **lactose intolerance, celiac disease and gluten sensitivity**. We thought of creating a product that can satisfy their craving for sweet without feeling uncomfortable with their acquaintances and family members. The idea is to have **2 different versions**, with the same ingredients, according to their need; a **custard tart enriched with spirulina**, which gives color but also beneficial properties, **and seasonal fruit** and a single-portion version. Packaged using **reusable materials** so as to reduce packaging-related waste.

Agricultural department

FABIAM course

Riccardo Biagioli

Alessio Bonifazi

Alessia Lucarelli

Elisa Marchetti

Matteo Menditto