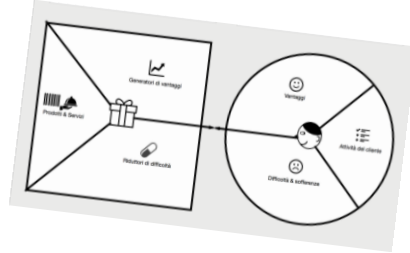
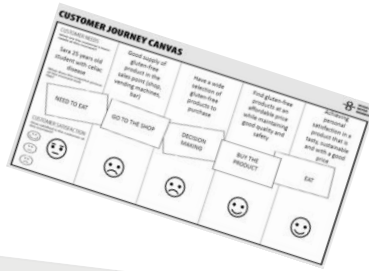
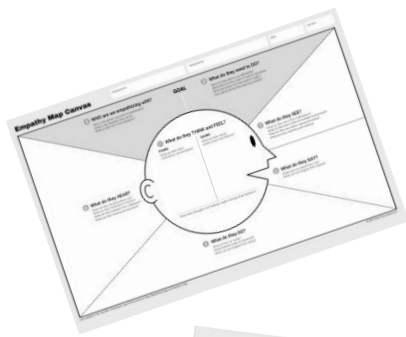


Master's Degree curriculum in  
"Food and Beverage Innovation  
and Management".  
Project of Food Marketing and  
Management 2021/2022.



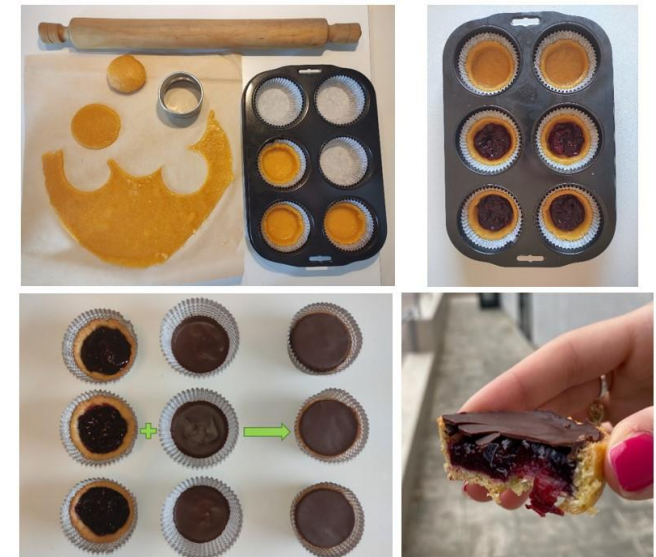
**Our goal:** help celiac and gluten-intolerant people feel good when eating away from home.

**Choco Berry Tart** by **Glufri** is a **gluten-free** tartlet made of dark **chocolate** and **raspberry jam**!

The tartlet is prepared with **chickpea flour**, which:

- has a lower sugar content and a higher amount of **proteins**, compared to other flours used in gluten-free snacks;
- comes from **Le Marche region** (earthquake areas).

Our product comes in a **sustainable packaging**.



#### Team members

Cantarini Andrea  
Carpano Giacomo  
Ceccarelli Alessandro  
Cicconi Asia  
Mariani Debora  
Messina Carla