FuntomP

Functionalized Tomato Products

Revolutionizing tomato processing and products: sustainable and functional food solutions by FunTomP

Prof. Dr. Mecit Halil Öztop

Project Coordinator









Our Mission

- Develop functional, ready-to-eat tomato-based products that combine traditional Mediterranean ingredients with innovative, sustainable processing.
- **Utilize by-products** like sugar beet leaf proteins and olive powder to create nutrient-rich foods, **minimizing environmental impact.**
- Address consumer demand for healthier, ethically sourced, and minimally processed food options.







Our Vision

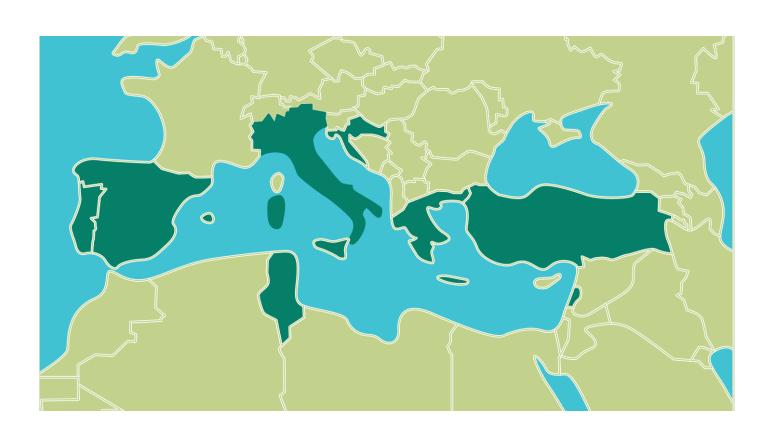
- Inspire a return to Mediterranean dietary traditions with healthenhanced, sustainable products.
- Lead a shift in food production that balances ecological, economic, and health goals.
- Encourage a long-term positive impact on the health and well-being of Mediterranean communities through functional food innovation.







Our Reach





8 Countries



16 Partners









Middle East Technical University TURKIYE



Ege University TURKIYE



Turkish Accelerator and Radiation Laboratory TURKIYE



American University of Beirut **LEBANON**



LOMARTOV SPAIN



Kraft Heinz TURKIYE



University of Algarve PORTUGAL



University of Zagreb, Faculty of Food Technology and Biotechnology CROATIA



University of Zagreb, Faculty of Electrical Engineering and Computing CROATIA



University of Sfax TUNISIA



Aristotle University of Thessaloniki
GREECE



The Ruđer Bošković Institute CROATIA



The National Research Council ITALY



Van Yuzuncu Yil University TURKIYE



Technological Institute For Children's Products & Leisure SPAIN



Seluz Fragrance & Flavor Company
TURKIYE







Work Packages

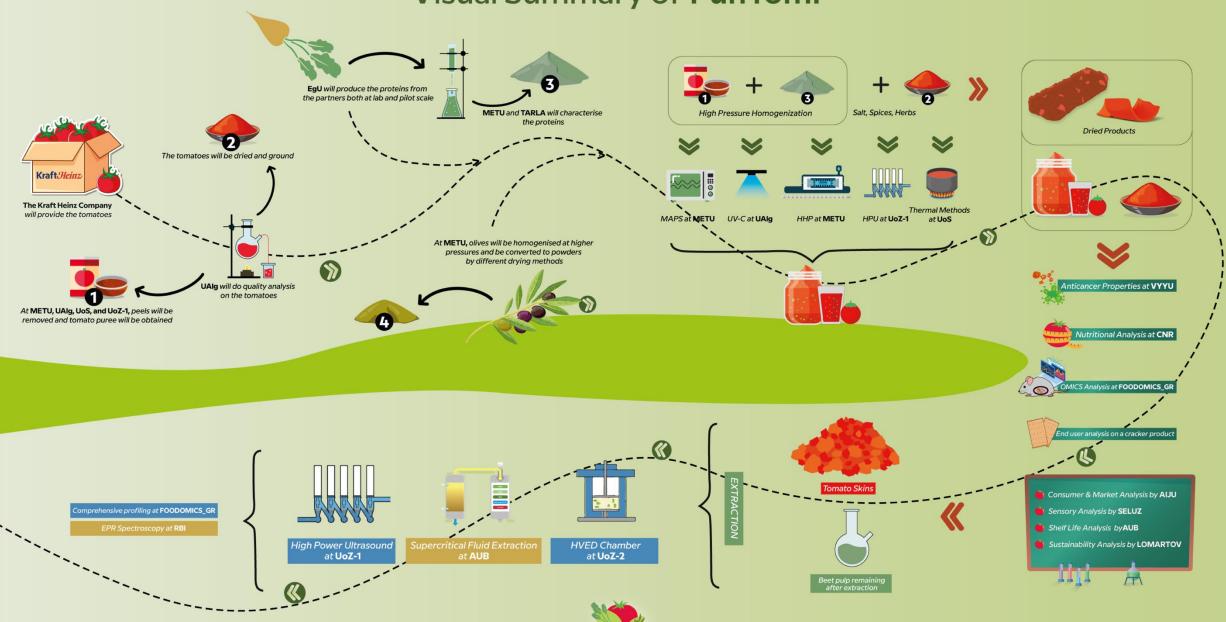
WP#	Work Package Title	Participant #	Lead Participant	Start Month	End Month
1	Management and Coordination	1	METU	1	48
2	Extraction and characterization of sugar beet leaf proteins	2	EgU	1	30
3	Production and quality evaluation of dried tomato products	1	METU	3	36
4	Formulation and quality evaluation of functional liquid tomato products	7	UAlg	6	43
5	Nutraceutical and anticancer evaluation of the products	11	BIOMIC_AUTh	8	45
6	Production and characterization of bioactives from tomato skin & beet leaves	8	UoZ-1	25	48
7	Consumer and marketing and sensory analysis for the products	15	AIJU	6	48
8	Dissemination & Training & Engagement with Stakeholders	1	METU	2	48







Visual Summary of FunTomP



FunTomP

Final Products











Leather

Dry Mixes

Juices & Sauces























Thank you.

Scan the code!





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