

Technology Offer

CSIC/AM/021

New variety of amaranth, AMAPOP (*Amaranthus cruentus* L.)



New variety of amaranth especially indicated for use as raw material in the production of healthy snacks and flours.

Intellectual Property

Plant Variety Title

Stage of development

TRL 9

Intended Collaboration

Licensing and/or co-development

Contact

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Market need

The new market trends demand a nutritious and healthy diet in which vegetable snacks play a key role since they present a series of advantages over traditional snacks, such as their low calorie intake, high amount of nutrients, less intake of salt and high satiating power. Furthermore, the market demands snacks suitable for vegans and vegetarians, as well as those with gluten intolerance.



CSIC solution

Amapop has been obtained through intravarietal selection from a traditional tropical variety. It is adapted to be produced in both summer and winter growing conditions in areas of southern Spain. The interest of this variety lies in its potential as a raw material to become a snack after the heat expansion of the grain or into flour due to its extrusion capacity. There is no similar variety commercially.

Competitive advantages

- There is no similar variety on the market
- Particularly suitable for making healthy snacks and flours
- Suitable for vegan, vegetarian and gluten intolerant diets
- Maintains its high nutritional content, superior to cereal grains, after expansion