

Tasty desserts that boost the immune system

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Desserts that stimulate digestion through biotechnology strengthen the immune system, prevent the development of respiratory and intestinal diseases and benefit people with cancer. Examples of such functional food items are produced by the Mexican company Kuragobiotek, taken to market through their own system of management technology.

Tasty food that provides a health benefit is the goal of the company, which, through partnerships with various institutions, has positioned itself in the market for functional foods supported by scientific research.

Engineer Antonio Cruz Serrano, director of the company, said that they have produced a mango jelly that is beneficial for people with cancer. It functions as a probiotic and prebiotic that contains agave inulin and generates metabolite markers that modulate important components, such as interleukin, involved in the elimination of cancer cells during radiotherapy.

Work at CIATEQ involved in vitro testing of potential products, while the research protocol was carried out in specialized hospitals like the National Cancer Institute, which works with women who have [cervical cancer](#).

The company has a technology management model that performs monitoring, planning, and empowerment of science projects in order to introduce them successfully into the [functional foods](#) market, ensuring its acceptance among the buyers.

Another product that has been consolidated in the market from this management model is called Nutrigel gelatin, which is made from fish oils and probiotics. Like all Kuragobiotek food, it has the support of the biotechnology sector.

From their scientific and technological research and its system of management, Kuragobiotek won the National Prize for Technology and Innovation 2014:

It recently introduced a digestive gel that generates a continuous flow, which is ideal for lactose-intolerant people. It is sold next to the yogurt and milk products in the supermarkets and pharmacies of Guadalajara.

Another product that is already on the market is a custard that was introduced to the dining menu of a factory in Guadalajara. Here, biotechnology has proven to significantly reduce the number of occupational disabilities as a result of stomach and respiratory diseases.

In this case, the effectiveness of the dessert was proven by recording employee symptoms of gastrointestinal or [respiratory problems](#) during the time they consumed the food, which stimulates the [immune system](#).

A line of foods for diabetics is forthcoming, which contains anti-inflammation and detoxification cycles ideal for managing weight and regenerating cartilage.

Provided by Investigación y Desarrollo

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