

TECHNOLOGIES FOR MEASUREMENT OF VOLATILES IN CHOCOLATE

FEBRUARY-MARCH 2023

PROBLEM STATEMENT

With this project, Mondelez wished to identify rapid and effective alternative technology to the standard gas chromatographic mass spectrometry (GC/MS) systems that could provide insights into the volatile compounds in chocolate. Those volatile compounds provide the consumer with information about the chocolate being consumed. Mondelez wanted this technology for both quality control and R&D usage.

OUTCOME & RESULTS

The Sprint was well-received, generating 17 submissions from around the world: one each from Germany, Spain, Taiwan and the United Kingdom, two from France and 11 from the USA.

During the initial evaluation of responses, the client team identified three possible respondents of interest and, through TechConnect, sought additional information. Utilizing that additional information, the client was able to reach final conclusions about the remaining three submissions, ultimately deciding to reject them as well. This rejection was not due to lack of interest in the submissions themselves and rather that they had identified a promising technology outside of this project and wished to pursue that one first. One of the respondents was strongly of interest to the client and Mondelez may follow up directly with that submitter as the proposed technology could potentially use it in conjunction with the other approach.

Feedback from the client indicated that, despite the lack of engagement generated from this project, they viewed it as worthwhile as it provided insights into available technologies that they might consider in the future.

17
ENTRIES

6
COUNTRIES

47%
PROTOTYPE
STATUS

24%
STARTUPS

29%
TRL 3

3
FINALISTS