

Aapta Nutrifoods

Introduction - Aapta Nutrifoods is an early-stage food manufacturing business developing plant-based, functional snacks that support gut health. The company focuses on clean-label, fibre-rich products made with natural, minimally processed ingredients, with an emphasis on vegan, gluten-free and low-GI formulations.

Challenge - Aapta Nutrifoods wanted to develop a commercially viable range of fibre-rich snack products, with an initial focus on lentil-based crackers. Key challenges included selecting suitable ingredients, achieving consistent product quality and stability, developing scalable production processes, and ensuring food safety, shelf life and regulatory compliance ahead of market entry.

Solution - SRC provided end-to-end technical and innovation support, including market and ingredient research, recipe development, kitchen trials and process optimisation. Initial formulation challenges were addressed by moving from fresh ingredients and whole lentils to lentil and millet flours, improving consistency, processing efficiency and stability. This resulted in the development of two core products: Spinach Lentil Crackers and Beetroot, Balsamic & Apple Crackers. SRC also supported HACCP, process flow development, SOPs, nutritional analysis, microbiological assessment and shelf-life testing to prepare the products for scale-up.

Impact - Aapta Nutrifoods successfully developed and validated a new range of fibre-rich, plant-based crackers with strong commercial potential. Scalable recipes, documented production processes and shelf-life data have provided a clear route towards commercial manufacturing and market entry. The business has now progressed to the scale-up phase, with production trials underway with a co-packer bakery in Ireland, while establishing a strong foundation for future expansion of its functional, clean-label snack range.

