

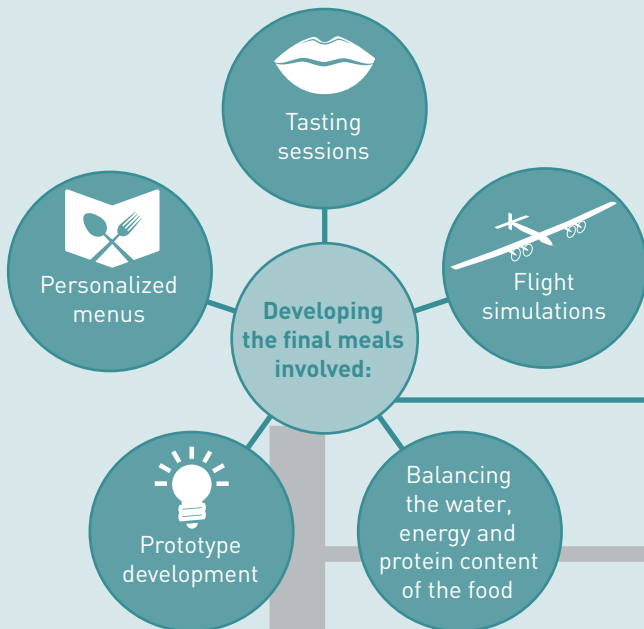
Nestlé Research and Solar Impulse

Nestlé Research is providing personalised, rewarding nutrition solutions for the pilots of Solar Impulse, sustaining them on their mission

6,000
hours of research went into the project.



Core team of 8 scientists and experts, Dr Amira Kassis, will be seconded to the project for the duration of the flight, providing the pilots with around the clock nutritional advice



The innovative science behind the food



Technology: The food is heat treated to ensure its safety and stability for 3 months at fluctuating temperatures

Nutrition: The composition of the food will fluctuate with the altitude and temperature. At high altitude, the diet will be high in carbohydrates and water primarily, and higher in fat for the cold. As the plane goes below 3500 m, the pilots will consume high protein meals that are larger in size



Monitoring: Nestlé scientists monitor the pilots food intake, weight, hydration and other metabolic parameters



Nutritional Plan: Specialized to include the pilots differing taste preferences, and tolerances eg. One does not enjoy meat while the other doesn't like chocolate

Packaging: The packaging is very easy to manipulate and the food is easy to prepare and consume as the pilots will at times be wearing oxygen masks

