



#33TA-18 Natural product, vitamin and protein concentrate from food by-products

Intermediate natural concentrated product for production of functional foods with essential amino acids and antioxidants

Presently, food production incorporates numerous synthetic additives and their use generates doubts and questions, mostly when these foods are targeted at infants or the elderly.

On the other hand, legislation from different countries set forth the need to declare food additives and require that they be obtained from natural sources.

The INTA Food Technology Institute has worked on the study of the antioxidant capacity of different foods and developed an intermediate product from maize fermentation and a milk by-product to obtain a vitamin and protein concentrate that may be incorporated as a natural additive in different foods or sweets.

ADVANTAGES:

- Natural vitamin and protein concentrate.
- Proven antioxidant activity.
- Obtainable from an industrial by-product.

TECHNOLOGY READINESS LEVEL: Laboratory scale product prototype and process. Functionality tests of the natural additive obtained have been completed. Technology is available for licensing and requires investment for scaling and marketing.

INTELLECTUAL PROPERTY RIGHTS STATUS: The process to obtain a natural additive qualifies for invention patent protection.

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