

POLYPHENOLIC EXTRACT FROM AVOCADO SEEDS

<i>Offering Organization:</i>	Centro de Investigación y Asistencia en Tecnología y Diseño del Estado de Jalisco, A.C.
<i>Type of Organization:</i>	Public Research Center
<i>Development Stage:</i>	Laboratory
<i>Desired Relationship:</i>	<ul style="list-style-type: none">– Technological research and development financing (technological partner)– Specialized application tests– Creation of a new company (Joint Venture) for the commercialization of the products outlined herein– Licensing of patents
<i>Sector:</i>	Food Industry
<i>Area of knowledge:</i>	Food Science and Technology
<i>Key words:</i>	Polyphenolic extracts, Antioxidants, Natural Antioxidants, Avocado, Avocado seed

DETAILED DESCRIPTION:

Problem to be solved :

The preservation of a majority of foods requires additives that stop or slow the process of degradation, additives among which antioxidants can be found. Various studies have explored the possible use of antioxidants from plant extracts in the food industry. All of these investigations have contributed to creating a culture of natural antioxidants and thus people are currently interested in self-treatment through consumption of nutraceutical foods.

Solution:

The present invention refers to a polyphenol extract from the seed of an avocado, the process of obtaining and utilizing the extract, the antioxidant properties of the extract, and the use of polar and nonpolar solvents in obtaining said extract.

New and Innovative Aspects:

This novel invention makes it possible to use the *Persea Americana* avocado seed as the raw material for the extraction of polyphenolic materials, considering the prior elimination of nonpolar substances that may have some toxicity.

TECHNICAL CHARACTERISTICS:

The present invention refers to a polyphenol extract from the seed of an avocado, the process of obtaining and utilizing the extract, the antioxidant properties of the extract, and the use of polar and nonpolar solvents in obtaining said extract. This novel invention makes it possible to use the *Persea Americana* avocado seed as the raw material, which

otherwise has no acceptance in the marketplace and is wasted as a residual material of industrial use of avocados given its physical characteristics. The extract can be utilized as a food additive and in the manufacturing of products in the cosmetology industry.

Main advantages derived from its utilization:

- The extract can be utilized as a food additive and in the manufacturing of products in the cosmetology industry.
- The extract is a natural source of plant antioxidants.
- Mexico is the leading global producer of avocados, contributing 40% of the total volume produced worldwide.
- Given the avocado seed's physical characteristics, it is not accepted in the marketplace and is wasted.

Applications:

- Food industry, cosmetic industry and pharmaceutical industry

INTELLECTUAL PROPERTY

- Patent granted in 2009, valid until 2025
- Patent number MX 270436 B
- Application number JL/a/2005/000056

ABOUT THE OFFERING ORGANIZATION

Presentation:

El Centro de Investigación y Asistencia en Tecnología y Diseño del Estado de Jalisco, A.C. (CIATEJ) is a public research center that belongs to the national technology development and innovation network, the National Council for Science and Technology (CONACyT). CIATEJ is focused on the agricultural, food, health, and environmental sectors with an emphasis on the application of innovative biotechnology.

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