

PROCESS FOR OBTAINING OLEORESIN FROM THE SEEDS OF THE DITAXIS HETERANTHA ZUCC PLANT OF THE EUPHORBIACEAE PLANT FAMILY	
<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
<i>Area of knowledge:</i>	Food Technology
<i>Key words:</i>	Obtaining oleoresin, dye, coloring, natural dye, natural coloring, vegetable oil, carotenoids, pigmented oleoresin
DETAILED DESCRIPTION:	
<i>Problem to be solved:</i> The market in food coloring is dominated by dyes of synthetic origin but currently there is a trend pointing toward the increased use of natural dyes. This is becoming clear given the fact that there are now many high-value products in the market that incorporate natural dyes for coloring purposes. There are many different food products that are not in themselves colored and by using modern technologies it has become common to use artificial colors to make them more attractive to the consumer.	
<i>Solution:</i> This invention refers to a new oleoresin pigment that can be used as a natural dye in the preparation of foods, cosmetics, textiles, and other products.	
<i>New and Innovative Aspects:</i> This invention refers to a new oleoresin pigment obtained through a process that consists of mixing vegetable oil carotenoids, or phytosterols, that have pigmenting and antioxidant capacities.	
TECHNICAL CHARACTERISTICS:	
This invention refers to a new oleoresin pigment obtained through a process consisting of mixing vegetable oil carotenoids, or phytosterols, in which the carotenes have carotenoid characteristics from λ_{400} to λ_{450} , thus giving them pigmenting and antioxidant capacities. The oleoresin is extracted from wild or cultivated <i>Ditaxis heterantha</i> plant seeds using a mechanical compression process in combination with dynamic extraction. Given its pigmenting properties, the oleoresin can be used as a natural dye in foods, cosmetics, textiles, and other products.	
<i>Main advantages derived from its utilization:</i> <ul style="list-style-type: none"> – Given its pigmenting properties, the oleoresin can be used as a natural dye in foods, cosmetics, textiles, and in other products. 	
<i>Applications:</i> <ul style="list-style-type: none"> – The food, cosmetic, and textile industries. 	
INTELLECTUAL PROPERTY	

- Patent granted in 2009, valid until 2024.

ABOUT THE OFFERING ORGANIZATION

<i>Presentation:</i>	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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