

PREPARATION AND USE OF VEGETABLE PROTEINS AND THEIR GLUTENIN FRACTIONS OF *Ditaxis heterantha* AS EMULSIFIERS FOR USE AS AN INGREDIENT IN COLD CUTS

<i>Offering Organization:</i>	Centro de Investigación y Asistencia en Tecnología y Diseño del Estado de Jalisco, A.C./Universidad de Guadalajara/Instituto Politécnico Nacional
<i>Type of Organization:</i>	Public Research Center/ University/ University
<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>	<i>Ditaxis heterantha</i> , food emulsifier, cold cuts, Azafrán de bolita, emulsifying agent

DETAILED DESCRIPTION:

Problem to be solved:

Food emulsifiers are very important in the food industry because they stabilize foodstuffs and also contribute to texture, taste and appearance. Food emulsifiers allow for a number of ingredients to be well-incorporated in formulations without any separation owing to the physicochemical properties that each ingredient has.

Solution:

The present invention refers to a process of obtaining and applying the proteins of Azafrán de bolita, or *Ditaxis heterantha*, for use as emulsifying agents in the cold cut industry.

New and Innovative Aspects:

The preparation and use of vegetable protein and its glutenin fractions from *Ditaxis heterantha* as emulsifying ingredients in cold cuts with physicochemical properties such as texture, composition, color, syneresis and entrapment of oil similar to or superior to soy.

TECHNICAL CHARACTERISTICS:

Each step of the process is described below:

1. Select the raw material
2. Peeling
3. Milling
4. Degreasing
5. Solubility fractionation
6. Concentrate each fraction
7. Prepare cold cuts

Main advantages derived from its utilization:

- It's use as an emulsifying ingredient in cold cuts with physicochemical properties such as texture, composition, color, syneresis, and entrapment of oil similar to or superior to soy.

Applications:

- Foodstuffs in the area of meats, cold cuts and related products.

INTELLECTUAL PROPERTY

- Patent submitted in 2014
- MX/a/2014/005626

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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