

TOLLY[®], A NEW DRESSING RICH IN ANTIOXIDANTS

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The invention refers to a new olive oil dressing, Tolly[®], produced by co-milling olives and tomato by-products, naturally rich in lycopene and other carotenoids.

Protection: International

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INVENTION

The invention stems from the desire to transfer, through a mechanical-physical process, a large part of the content of lycopene, β -carotene and other carotenes and carotenoids present in tomato by-products into a lipid matrix extracted from olives. The product, which is a dressing obtained by co-milling of olives and tomatoes by-products, such as peels and seeds, possesses and preserves the sensorial and nutritional positive characteristics of a virgin olive oil of olive. Furthermore, the dressing is characterized by additional properties related to the presence of minor bioactive components typically present in tomato (specifically lycopene and β -carotene).

ADVANTAGES

- Use of tomato industry by-products, such as peels and seeds, which are usually discarded or biodegraded;
- Obtaining of a dressing, based on olive oil, but enriched with tomato bioactive compounds;
- Low cost of tomato by-products;
- Reduction of the environmental footprint compared to a traditional oleic product.

CONTACTS

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APPLICATIONS

- Millers
- Olive oil industries
- Production and retail of vegetable oil
- Circular economy, industrial symbiosis



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