

METHOD OF EXTRACTING POLYAMINES

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The invention is a new process for the extraction of polyamines from a complex natural matrix, in particular complex food matrix.

Protection: Italy, with possibility to extend internationally

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INVENTION

This new process allows the extraction of polyamines from a complex natural matrix, such as wheat germ, thanks to various treatment, extraction and filtration steps.

The liquid obtained, rich in polyamines, is further processed in order to precipitate and crystallize the polyamines from the hydro-alcoholic solution. By the end, **within 24-48 hours**, the polyamines can be collected by simple filtration. A **more concentrated product** is therefore obtained, compared to those currently available, and **suitable for food consumption**.

ADVANTAGES

- The process is simple, easily scalable, with food grade reagents;
- The product has a high content of active ingredient;
- The process doesn't recover any contaminants present in the wheat germ (pesticides etc ...).

APPLICATIONS

- Pharmaceutical industry
- Nutraceutical industry
- Cosmetic industry

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