



#03TA-18

# Natural polyphenol extraction from nutshells

**Agroindustrial waste and by-products** constitute an **opportunity to generate value** and offer a **sustainable environmental** alternative to obtain **natural compounds** with functional properties applicable in food quality improvement, cosmetic industry, dietary supplements, among others.

The INTA Food Technology Institute has developed an extraction process to obtain polyphenols from nutshells.

## ADVANTAGES:

- Natural additive
- Antioxidant properties
- Industrially scalable

This technology is aimed at agroindustrial companies, farmers, additives industries, food companies, and cosmetics industries.

**TECHNOLOGY READINESS STATUS:** Laboratory-scale process prototype. Functionality tests of the natural additive obtained. The technology is available for licensing and requires investment for scaling and marketing.

**INTELLECTUAL PROPERTY RIGHTS STATUS:** Process to extract and obtain a natural additive that qualifies for trade secrecy protection.

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