

TECHNOLOGY FOR PRODUCTION OF NATURAL PROTEIN-MINERAL COMPLEX

Areas of Application

Production of dry food protein complex with biologically active calcium for special diet nutrition of people with musculoskeletal system diseases and for sport nutrition

Specification

The product consists of natural components required for building and restoring bone tissue; it strengthens joints and ligaments, gives elasticity and strength to cartilages. The complex contains 80% protein and 10% minerals out of which 50–60% belongs to calcium. The product is an instant extract containing protein and mineral substances of secondary collagen-containing raw poultry



Raw material for production of dry protein-mineral concentrate



Dry protein and mineral concentrate

Advantages

The technology has no counterparts in Ukraine. The combination of original biotechnological methods for processing of raw materials enables to effectively decalcify bone tissue and to significantly intensify the extraction of proteins and minerals. As a result, about 50% proteins assume an easily digestible hydrolyzed form while calcium takes on a biologically active citrate form

IPR Protection

IPR1, IPR3

Stage of Development. Suggestions for Commercialization

IRL7, TRL4

The onsite support of technology implementation and staff training are provided upon request

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