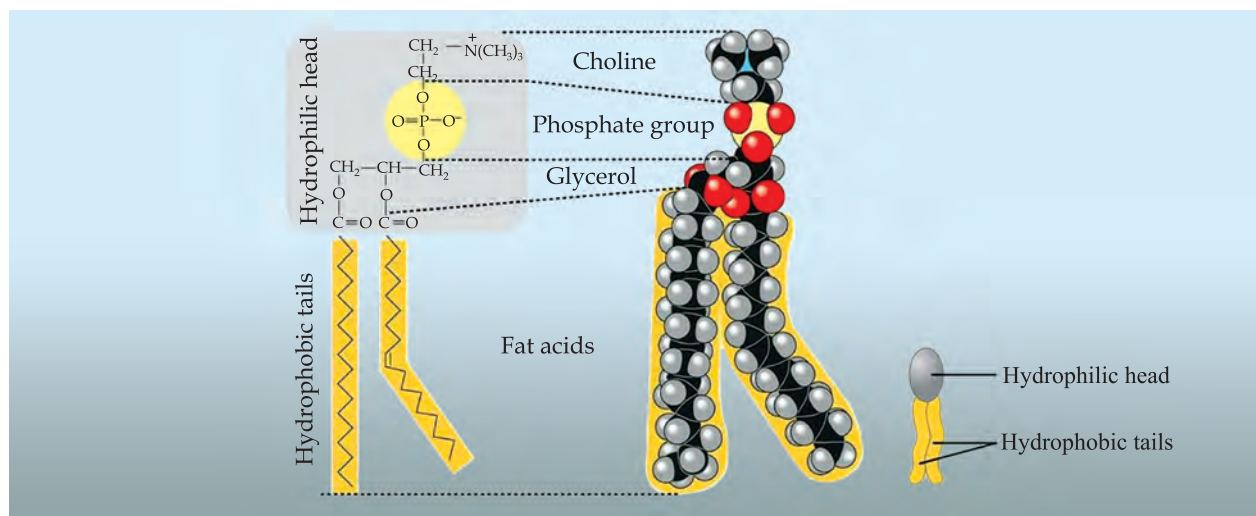


TECHNOLOGY FOR OBTAINING DRY SKIMMED LECITHIN AND ESSENTIAL PHOSPHOLIPIDS FROM SUNFLOWER SEEDS OIL FOR FOOD AND PHARMACEUTICAL INDUSTRIES



The structure of lecithin phospholipids

Areas of Application

The technology is designed for obtaining lecithin, a food additive (emulsifier, stabilizer) used in dairy, confectionery, and cosmetics industries, an additive for animal and fish feed. Purified phosphatidylcholine (a lecithin component) is phospholipid used as drug delivery system

Specification

Lecithin obtained using this technology is a powder without impurities, tasteless and odorless, colored from yellow-gray to yellow-brown.

Moisture, %	≤0.4
Mass content of oil, %	≤0.8
½O ₂ peroxide number, mg/kg	≤1.5
Acid number, KOH/g	≤15

Advantages

The developed technology for obtaining dry skimmed lecithin from sunflower seed oil is unique and can give up to 30 ton product monthly. This technology is export-oriented

Stage of Development.

Suggestions for Commercialization

IRL8, TRL9
Commercial production of dry skimmed lecithin from sunflower seed oil

IPR Protection

IPR3

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