



#21TA-18 Bioactive peptides from meat by-products.

Food Loss and Waste (FLW) account for one-third of food produced. Environmental laws, growth demand for natural products, and efficiency of recovery processes pose a genuine opportunity for industry, improving competitiveness of the overall chain.

Every year Argentina produces 230 thousand tons of beef. Although discards and by-products are used to produce different inputs, they add important value to the products obtained, for example, as in natural food additives.

The INTA Food Technology Institute has obtained bioactive peptides from meat industry by-products. Their antioxidant and antihypertensive features stand out among their biological activity, opening an interesting array of opportunities for product applications.

ADVANTAGES:

- Natural additive.
- High efficiency of the process to obtain peptides.
- The production and concentration processes are industrially feasible.

TECHNOLOGY READINESS LEVEL:

Prototype for the bioactive peptide hydrolysis, extraction and concentration process from meat industry by-products. The antioxidant and antihypertensive capacity of the resulting product has been evaluated. Scaling and marketing tests are required.

INTELLECTUAL PROPERTY RIGHTS STATUS: This technology may qualify for trade secrecy protection.

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