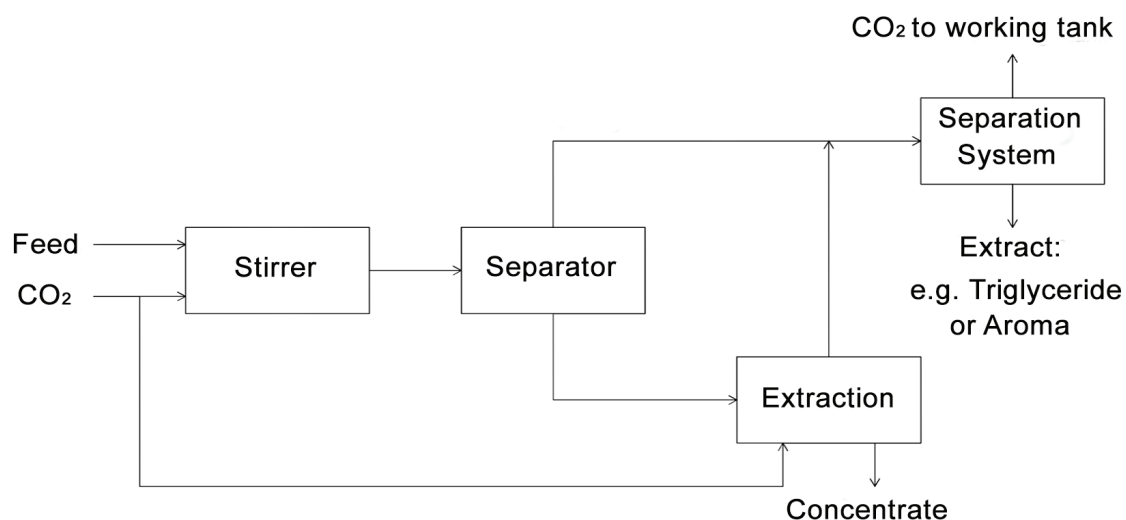


Process for the enrichment of reusable materials from lipids



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The enrichment of reusable materials from liquid raw materials, for example lipids is from high importance in food industry such as it is in dye industry. Even the cosmetics industry and the pharmaceutical industry, especially the sector of production of so called Nutraceuticals uses the advantage of natural concentrates, dyes and aromas. More concentrated resources show a much higher stability and durability than resources with lower concentration. Another advantage of more concentrated resources is that they are lightweight. Conventional processes like molecular steam distillation have the disadvantage that the resources are enriched with lower efficiency.

possible applications:

- Lycopene concentrate made of tomato oil
- Peanut flavor from peanut oil
- Roast-aromas from roasted, aromatic oils
- Carotenoid concentrate from algae oil
- Dye concentrate from seafood oil
- Dye concentrate from paprika oleoresin
- Nutraceuticals from rice bran oil
- Coffee aromas from coffee oil
- Tocopherol-enrichment from fatty acid distillate

Carotenoids are a group of compounds that seem to provide health benefits by decreasing the risk of disease, particularly certain cancers and eye affection. The carotenoids, that have been mostly studied in this regard are β -carotene, lycopene, lutein and zeaxanthin. As an example of a process for all the concentration of carotenoids, NATEX developed the process for the concentration of oleoresin from red peppers (which contains Capsanthin and Capsorubin) and a high pressure thin-film extractor apparatus.

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