

PROJECT TITLE

Dietary supplementation with natural antioxidants (essential oils, flavonoids etc) effect on the quality and the antioxidant capacity of the derived animal products (meat, egg and milk)

CLIENT

Animal farm sector
Meat, sausage and relative products industry
Milk and dairy products industry
Egg industry
Supermarket sectors

OUR TEAM

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OBJECTIVES / ENTREPRENEURIAL OPPORTUNITIES

Lipid oxidation and free radicals production are natural processes occurring in biological systems leading to quality deterioration and off-flavors development. Since natural antioxidants are regarded as compounds capable of delaying, retarding or preventing oxidation processes, the proposal becomes attractive to the entire animal product food sector

SOLUTION

Dietary supplementation with antioxidants appears as a simple and cost effective method for limiting oxidation processes and improving nutritive value and shelf-life of animal products

RESULTS - BENEFITS

- ✓ Production of **high-end quality animal products** with added value → The enrichment with bioactive compounds promotes human health conditions and **prevents the risk of diseases**, such as cardiovascular diseases (coronary heart disease, atherosclerosis), some forms of cancer (breast, prostate, pancreas, esophagus, stomach, colon, etc), cataracts, aging processes etc.
- ✓ Simple, easy and low cost supplementation of animal feeds with **“eco-friendly” natural antioxidants**
- ✓ Technology has been successfully used and tested in **livestock** (sheep, pig, poultry and rabbit)
- ✓ Natural antioxidants **do not** impart foreign color, odor, or flavor and are stable during heat processing, easy to incorporate and effective at low concentrations

