

# Natural Antioxidants for food or cosmetic oils and fats

Reference No: B78099 / B79090

## CHALLENGE

Plant oils and animal fats are prone to oxidative degeneration affecting taste, performance, and storage capability of the respective products. In addition, water-containing formulations form an ideal breeding ground for bacteria. Especially for food and cosmetic applications, highly effective natural antioxidants that are soluble in hydrophobic formulations are highly sought after.

## INNOVATION

The innovative technology describes the use of natural antioxidants and antibacterial agents for the conservation of foods, bio-based cosmetics, eco-friendly household or other products. Highly effective, harmless additives are used to obtain truly green, natural products with competitive product and storage properties. Cost-effective components allow the formulation of profitable eco-friendly final products with high customer acceptance.



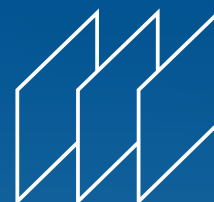
## COMMERCIAL OPPORTUNITIES

The inventive antioxidants and antibacterial agents are applicable for a broad range of food, cosmetic and other products. Thus, commercial opportunities for the green preservatives are e.g.:

- food and cooking oils
- cosmetic and pharmacologic oils and fats
- oil-based lubricants and household products

## DEVELOPMENT STATUS

Preservative capability tested for different oil-based products.



BayPAT



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Technology from  
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### IP rights:

PCT filed in 2019,  
EP and US pending

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