

Improved Extraction Method for Separation of Mucilage from Chia Seeds

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Categories:

- Food and Nutrition

Keywords:

- Food and Nutrition
- Food Processing
- Food Products
- food technology
- Nutrition

Researchers at Purdue University have developed an improved extraction method for the separation of mucilage from chia seeds, yielding a protein-rich chia seed flour with improved bioactivity and functionality compared to conventional methods. Current methods for separation of mucilage, such as freeze-drying or oven-drying, are inefficient which can lead to wasted time and product. In comparison, the Purdue method has demonstrated higher mucilage extraction yield ($7.65 \pm 0.19\%$), compared to freeze-drying ($4.21 \pm 0.29\%$) and oven drying ($3.65 \pm 0.18\%$). This improved efficiency can save both time and money for companies processing chia seeds for nutritional, pharmaceutical or other applications.

Advantages:

- More efficient
- Higher yield

Potential Applications:

- Nutrition
- Pharmaceuticals

People:

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Intellectual Property:

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