

ANTI-OBESITY NEJAYOTE-DERIVED INGREDIENTS

An enriched flour was developed to produce a variety of consumer products with an increased nutritional value.



BACKGROUND

Nejayote is the alkaline broth residue obtained from the nixtamalization process, in which corn is cooked with water and an alkaline solution to generate the dough used to prepare tortillas.

Nejayote's solids are an excellent source of preventive phytochemicals, dietary fiber, calcium and phenolic compounds, which provide important health benefits. Currently, the nejayote is treated for disposal to the environment, and is not used as a source of high-value compounds.

TECHNOLOGY

In this invention an enriched flour was developed to produce a variety of consumer products with an increased nutritional value.

KEY BENEFITS

- Better fiber levels were obtained when compared to regular flours.
- Augmented bioavailability of calcium in foods.
- This technology uses industrial waste to generate valuable ingredients.

DEVELOPMENT STATUS

- An enriched flour was generated and tested in a variety of products like breads, pastas, tortillas, and biscuits. No off-flavors or texture changes were observed.

Technology Readiness Level: 5/9

INTELLECTUAL PROPERTY

A patent is pending in Mexico.

This technology is available for licensing. More opportunities on our website: <http://redottec.com>



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