



# SOLVENT-FREE PROCESS FOR OBTAINING CHIA MUCILAGE

Process to obtain mucilage with clean technology.



## BACKGROUND

*Salvia hispanica L.* known as Chia, is a native seed from southern Mexico and northern Guatemala, consumed for centuries by native people of Mesoamerica as food and medicine. Chia mucilage is a hydrocolloid that accumulates in the upper layers of the Chia seed, which has the properties of higher gelling capacity, solubility, water retention and oil retention than other gums, such as pectin, guar, and xanthan.

Mucilage from Chia has application in the cosmetic, food and pharmaceutical industry

## KEY BENEFITS

- Method based on clean technology.
- Solvent free process.
- Reduced stages = reduced operating costs.

## DEVELOPMENT STATUS

Technology Readiness Level: 3/9

## TECHNOLOGY

A solvent-free process for obtaining mucilage from Chia, which consists of hydrating the Chia seed, subjecting it to extraction processes using sonication and / or agitation, separating the extract by high pressure and, in order to obtain a better performance, include the drying and pulverizing steps.

## INTELLECTUAL PROPERTY

Patent Number: MX310523

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



Tecnológico de Monterrey

Av. Eugenio Garza Sada No.427, Col. Altavista Monterrey, Nuevo León, México. C.P. 648449

(81)8358-2000 Ext. 5626

ott.mty@itesm.mx

OTT - Oficina de Transferencia de Tecnología del Tecnológico de Monterrey

OTT ITESM MTY

OTT Tecnológico de Monterrey