



PROCESS FOR OBTAINING CHIA SEED OIL

A solvent-free process for producing edible chia seed oil.



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 oil contains high amount of fatty acids, primarily linoleic (21%) and alpha linoleic acid (68%), and has a wide range of applications in multiple industries such as cosmetics and dietary supplements industry.

Currently vegetable oils can be obtained by different methods such as cold pressing, using different solvents (including hexane) or by a combination of methods, however substances used in this methods can be toxic for human consumption.

TECHNOLOGY

A solvent free process for producing edible chia seed oil, which consists in the selection of seed and pressing in filter paper in order to release the oil which is subsequently filtered, deodorized and packaged.

KEY BENEFITS

- Method based on clean technology.
- Solvent free process.
- Reduced stages = reduced operating costs.
- The process does not expose oil to high temperatures so:
 - The oil retains its original properties and characteristics.
 - Oil does not contain *trans* fatty acids.

DEVELOPMENT STATUS

Technology Readiness Level: 3/9

INTELLECTUAL PROPERTY

Patent Number: MX310524

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



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