

SELENIZED BAKERY PRODUCTS WITH CHEMOPREVENTIVE POTENTIAL

A method for obtaining high-value bakery products.



BACKGROUND

Cereal foods represent most of the world's diet providing 30-60% of daily food intake. Bakery products are most directly related to the consumption of cereals, so making them more nutritious becomes important.

Selenium is an essential trace element for human nutrition, which has been studied extensively in the prevention of human diseases. However, the addition of selenium salts for bread supplementation can affect their organoleptic characteristics. Currently the feasibility of production of selenized bread has not been proposed formally.

TECHNOLOGY

A method for obtaining fermented bakery products, for the biosynthesis of selenium proteins (the yeast as an active part of the fermentation, accumulates inorganic selenite and converts it into selenium-methionine) consisting of: fermentation of flour with yeast rich in inorganic salts of selenium and vitamins, preparation of the dough, second fermentation and finally baking

KEY BENEFITS

- Selenium content per portion is equivalent to the daily intake recommended by World Health Organization.
- The obtained bread has the same characteristics of a normal bread.
- Product has anticancer activity, according to preliminary studies in animals with colon cancer (immunocompromised mice)

DEVELOPMENT STATUS

Technology Readiness Level: 4/9

INTELLECTUAL PROPERTY

Patent Number: MX337327

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

