

MIX OF MYCOSPORIN TYPE AMINO ACIDS (ASTERINE 330 + PALYTHINE) AS ANTIOXIDANT

Description:

Free radicals are associated with a wide range of pathologies and diseases such as Alzheimer's or Parkinson's and conditions related to sun exposure such as cataracts, photoaging, inflammatory episodes and neoplasms. They are also responsible for the oxidation of fats in food, which is the most important form of deterioration after alterations produced by microorganisms. With oxidation, rancid odors and flavors appear, color and texture are altered, and nutritional value decreases as some vitamins and polyunsaturated fatty acids are lost. In addition, the products formed in oxidation can be harmful to health. An antioxidant is defined as a substance that in low concentrations compared to an oxidizable substrate, delays or prevents its oxidation. Thus, the present invention presents the potentiality of the amino acid mycosporin (MAAs) isolated from red algae and marine lichens in addition to its possible application in pharmaceutical preparations, nutraceuticals, functional foods for the prevention of oxidative stress.

Keywords:

[Amino Acids](#), [Mycosporins](#), [Antioxidant](#)

Sectors:

[Biotechnology](#), [Health](#), [Agri-food](#)

Areas:

[Food](#), [Industrial](#), [Biotechnology](#), [Food](#)



Advantages:

The mycosporin-type amino acid MMA has antioxidant properties comparable to other commercial compounds with the advantage of being of natural origin.

Uses and Applications:

The present invention falls within the biotechnology, pharmaceutical and food sector, and can be used as an antioxidant for the stabilization of different types of compounds, as well as food.

Patent Number: ES2303488

Applicants: Universidad De Málaga

Inventors: Francisca De La Coba Luque, Jose Aguilera Arjona, Felix Lopez Figueroa

Filing Date: 31/08/2005

Protection Level: National (Spain)

Processing Status: Spanish patent