

Naturally Restore Health Benefits of Raw Plant Oils and Fats

Edible oils and fats with reduced calorie absorption for Weight and Blood Lipid Management

Easily digestible and absorbable fats of refined plant oils are one of the main dietary factors behind overweight, obesity and other associated pathologic conditions.

Raw plant oils and fats, always rich in carotenoids, have a lower digestion and calorie absorption rate than lipids in refined industrial bleached oils.

Technology

L-tug is a patented technology for controlled reintroduction of carotenoids into refined plant oils and fats to naturally improve their health value. This process results in an increase in the size of the lipid droplets, thus reducing their digestion rate and lipid absorption.

Products containing the restored health value of raw plant oils could be used for dietary management to control or improve weight and blood lipids.

This technology does not involve any chemical modifications of plant lipids, involving solely a controlled re-introduction of carotenoids, which are naturally present in all raw plant oils but wholly depleted in their industrial refined and bleached derivatives. Carotenoids do not affect the taste or essential physical properties of food products.

The lipids with reduced digestion are stable even after incorporation into different food or beverage matrixes. The changes in the lipids are thermo-resistant to baking, cooking or boiling.

Applications

The efficacy of L-tug plant oils and fats in lipid management has been clinically validated.

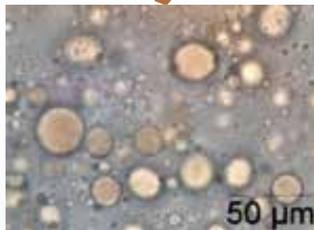
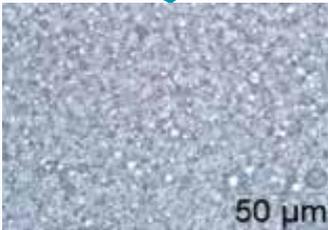
- Health Claims for Weight and Blood Lipid Management qualify as Food for Special Medical Purposes. They do not need EFSA or FDA approval, or registration as Novel Food.
- Carotenoids used are safe for humans and animals.
- This is a platform technology which can be used for different food or beverage products containing plant lipids.
- L-tug can be applied at the final stage of the manufacturing process.

Plant Oil

Refined

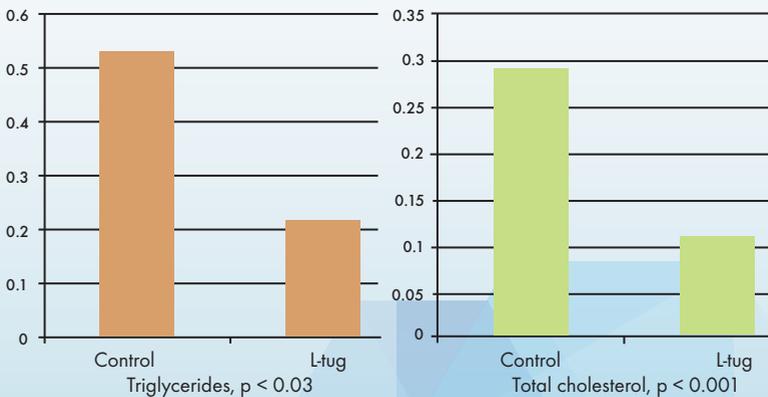


Raw



Carotenoids increase lipid droplet size and reduce their rate of digestion
(light microscopy)

Crossover clinical study: changes in postprandial lipid concentration in the blood of volunteers in the first 4 hours after ingestion of 50g sunflower oil, AUC in mmol/L



Lycotec is now looking to partner with Food industries to bring naturally improved health value plant oil products to the market.

For more information and enquiries please contact: info@lycotec.com
Lycotec Ltd, St John's Innovation Park, Cowley Road, Cambridge CB4 1XQ
Phone: +44 (0)7921 363740 | Website: www.lycotec.com