



UNIVERSITY OF  
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*seeks partner to license*

## Enhanced Peanut Oil

*The University of Florida is seeking a partner to license a novel peanut oil with enhanced shelf-life and cholesterol-reducing properties. Approximately 70% of all peanuts are crushed to provide roughly 20% of the world's vegetable oil. Peanut oil is frequently used in product development. Our enhanced oil will increase the self-life and nutritional value of such products. Extended shelf-life has long been associated with low linoleic acid concentrations. Recently, the demand for unsaturated fatty acids, such as oleic acid, has increased tremendously. The increased O/L ratio of our enhanced oil will provide extended shelf-life to manufacturers and decreased LDL blood cholesterol to consumers. The health conscious public will enthusiastically accept our enhanced oil.*

### **Applications**

The enhanced peanut oil is suitable for use as a vegetable oil in cooking and in production of foodstuff products, such as peanut butter.

### **Advantages**

- ◆ Ten-fold increase in shelf-life over conventional peanut oil, creating major savings to food manufacturers by reducing product recall
- ◆ Reduced cholesterol properties, providing major competitive advantages
- ◆ Enhanced flavor and texture, providing food manufacturers superior tasting end products

### **The Technology**

Using traditional breeding techniques of hybridization and pedigree selection, University of Florida peanut breeders have made a significant breakthrough by successfully breeding plants with highly valued oil chemistry. UF breeders have developed lines of peanut plants with higher oleic acid concentrations and lower linoleic acid concentrations. Lower linoleic acid concentrations benefit peanut processors by substantially increasing product shelf-life and higher oleic acid concentrations benefit consumers by reducing blood LDL cholesterol levels and increasing product flavor. Enhanced peanut oil chemistry is comparable to that of olive oil, which is highly valued by health conscious consumers.

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**Office of Technology Licensing**

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