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FLORIDA

seeks partner to license

Enhanced Peanut and Foodstuffs

The University of Florida is seeking a partner to license a novel peanut that yields food products having enhanced shelf-life and cholesterol-reducing properties. The quality of edible peanuts and peanut products is principally due to oil concentration and a fatty acid ratio. 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 peanuts will provide extended shelf-life to manufacturers and decreased LDL blood cholesterol to consumers. The health conscious public will enthusiastically accept our enhanced peanuts.

Applications

The enhanced peanut is a suitable source for producing peanut foodstuff products, such as peanut butter and confections, imbued with enhanced shelf-life and cholesterol reducing properties.

Advantages

- ◆ Enhanced stability, exhibiting a ten-fold increase in shelf-life over conventional peanuts and peanut products, creating major savings to food manufacturers by reducing product recall
- ◆ Cholesterol-reducing properties, lowering serum cholesterol in a fashion similar to diets low in fat, offering major marketing advantages
- ◆ Improved taste and texture

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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Reference UF # 1764



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To Serve Faculty and Community*

Patent No. 6,121,472