



Obtaining of macauba pulp oil by aqueous extraction enzyme assisted process

Raw material

Process

End product

Fresh macauba pulp

Aqueous oil extraction assisted by enzymes

Macauba crude oil

Process of extraction of oil from macauba pulp from fresh fruits, using commercial enzymatic cocktails. The technology consists in extracting oil from macauba pulp using water and enzymes that increase the efficiency of the process without compromising the quality of the oil.

Applications

- + Biofuels, oleochemical, food, personal care, cosmetics, and feed industries.
- + Oilseed processing companies.
- + Agricultural cooperatives.

Advantages

- + Clean process with low environmental impact.
- + High extraction efficiency allied to high oil quality.
- + Eliminate drying of the fruits: reduction of energy consumption, time, and labor.
- + Residual biomass with low lipid content.

Stage ► TRL/MRL 4 - Lab scale

Take this technology to another stage



Research with us for other potential uses



Make this technology the basis of your incubated company

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