



Pineapple-based infusion

Infusion with high antioxidant properties and a pleasant aroma



Target Markets / Potential Applications

- Beverage industry
- Functional food industry

IP Status

Trade secret

Offer: Worldwide exclusive license to all potential application

Wasted pineapple beverage composition for infusion and others

Inventors at *Universidad Tecnológica de Pereira* (UTP) have developed a beverage composition, preferably for infusion, made from flesh, core and skin wastes from the fruit. The composition comprises high properties in terms of dry matter content, humidity, ashes, dietary fibers, carbohydrates, total nitrogen, vitamin C and polyphenols. The composition can be used in any fruit beverage, especially for infusions or aromatic drinks.

Potential Benefits



Low cost



Reduce longevity



Prevention of cell malformation



Weight loss



The need

No method was found in the literature for the **use of agro-industrial residues from the cultivation and harvest of pineapple *Ananas comosus*** (flesh and peels) to create a raw material for beverage composition.

The solution

UTP inventors address this need by making a combination of biopreparation or infusion from agroindustrial residues generated from the pineapple harvest. The composition comprises mainly pineapple wastes from the core and skin and a lower proportion of leaf and flesh. The composition has high antioxidant properties.

A low costs process of obtaining and preparing the pineapple composition was achieved by generating an extraction of the mixture, being able to process larger amounts of material in less time. The composition can be consumed through infusions or drinks, which generate an effective extraction of the components responsible for the antioxidant activity, the aromas and flavors that provide unique organoleptic properties.



Fig. 1



Fig. 2

Fig. 1 . Illustrates a representation of a mixture of infusion in tea.

Fig 2. illustrates a kiln dehydration process used in the prototype fabrication.

Inventors

Main inventor



Fernando Antonio Areiza
Chemistry Technologist.
Graduate in Technical Areas
and Master in Ecotechnology

Co-inventor



Jaime Alejandro Martínez
BS. In Industrial Chemist,
MSc. in Agrochemistry,
Natural Products and Ph.D. in
Chemistry, Organic Synthesis

Invention Readiness Level™ (IRL)

TRL 2 – Prototype level

Functions validated through experiments and performance characterized.

CRL 1 - First business model level

Business model hypotheses have been proposed.

IPRL 1 – IP identification

Learn more about IRL

Other relevant information

- Prototype The use of the raw material of the infusion is a commitment that supports the fulfillment of the *Sustainable Development Goals* (SDG).
- Pineapple drinks are cleansing and help to eliminate many of the toxins that are stored in the body and harm health.
- The potential market is very large considering that pineapple is one of the most loved, traded and consumed fruits in the world.



For more information on top inventions available to license, please contact:

David Hurtado, LLM, MA
licensing@licenciarte.tech



Vicerrectoría de Investigación
y Extensión Gestión
Tecnológica, Innovación y
Emprendimiento

<https://www.utp.edu.co>
viceiie@utp.edu.co
(+57) 606 313 71 14