

Technical active ingredients from ARTICHOKE

Fecha: 06/06/2025

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Sector

Agri-food - Biotechnology

Subsector

Biotechnology

Descripción

<p>1. Obtaining artichoke flour from artichoke by-products:

1.1 Processes required

Dehydration

Milling

Screening

1.2. Quantity to be processed: 500 Tn per year, located in the season between March and May. At that time, by-products are generated on a daily basis. </p>

<p>2. Obtaining inulin extract from artichoke by-products.

2.1 Processes required

Drying at 60°C

Milling

Extraction in reactor with agitation: 90°C approx. 3 hours

Filtering and centrifuging

The solid fraction is atomized at 160°C T input and 90°C (T° output)

The supernatant is evaporated under vacuum to recover more solids

2.2. Quantity to be processed: 500 Tn per year, located in the campaign between March and

May. At that time, by-products are generated daily. Here the mass yield is lower than in processing 1 (approx. 6% yield). The split occurs in the reaction/extraction stage, where the extraction of the active ingredient takes place. </p>

Tipo

Technical cooperation

Tags

Artichoke, inulin, dehydration, grinding, sieving, atomization, vacuum evaporation, vacuum evaporation

Productos / Servicios

<p>TECHNICAL COOPERATION</p>

Capacidades

<p>Processing of plant material from artichoke for its conditioning for the extraction of the active principles it contains.</p>

Tipo de partner

SME