

Technical active ingredients from ARTICHOKE

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Empresa: Almabe Laboratories S.L.

Persona de contacto: Miguel Martinez Blanco

Provincia: Murcia

Miembro: Murcia Science Park (PCM)

Teléfono: 699006468

Web: www.almabe.es

Email: mmbconsultec@almabe.es

Sector

Agri-food - Biotechnology

Subsector

Biotechnology

Descripción

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.

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.

Tipo de demanda

Technical cooperation

Productos / Servicios

TECHNICAL COOPERATION

Capacidades

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

Tipo de partner

SME