



TECH TO BUSINESS

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A Natural Source Red Pigment with Commercially Desirable Properties

Technology ID# 938.1BV

Background

Our client has potentially discovered a natural source red pigment. A red/pink/purple pigment is formed when an extract from a common plant is mixed with a small amount of alcohol (Figure 1). The plant is commercially cultivated at multiple locations throughout the world and is used by humans for multiple purposes, including as a food source and in the cosmetic industry. At this time the identity of the red pigment remains unknown.

Within the crude mixture, this water-soluble pigment displays many desirable properties for industrial applications. It is both thermo- and photo-stable; its color persists after prolonged boiling or exposure to sunlight. Furthermore, the pigment remains stable in conditions ranging from mildly acidic to basic (pH 4 to 9).

Areas of Application

- A natural source red pigment for use as a food colorant or in the cosmetic industry.

Competitive Advantages

- The pigment is water soluble and stable when exposed to extended periods of heat and light, as well as in mildly acidic or basic conditions.

Stage of Development

- Crude extracts containing the unknown pigment have been reproducibly characterized.
- We are currently seeking an industrial partner with capabilities to isolate and identify the unknown pigment. Ideally this partner will have interest in exploring its commercial viability in the food and/or cosmetic industries.

Intellectual Property Status

- The technology is currently unprotected.

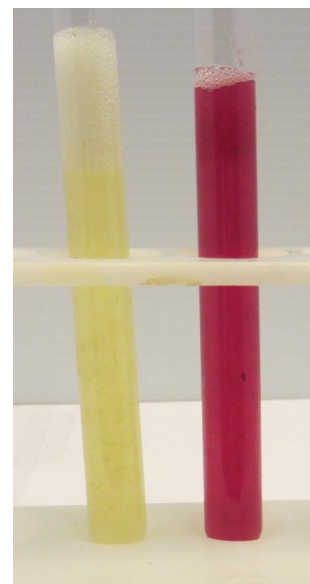


Figure 1. Natural source red pigment. (Left) Untreated plant extract. (Right) Alcohol treated plant extract results in the formation of a red pigment.