

New oil extraction technology

Naturol Ltd., based in the United Kingdom, offers new technology for separating oils from oil seeds, particularly soya bean, canola, sunflower and cotton seeds. The patent-pending technology has the ability to increase the current value of canola meal by up to US\$40/t. According to a report by the Saskatchewan Canola Development Commission, every two per cent increase in protein over the typical canola meal protein content of 34 per cent is worth at least US\$16/t. A key feature of Naturol technology is its ability to produce new and unique compositions of oils and protein isolates. Production economics are superior than conventional, hexane-based, oil seed processing plants. The new technique is safer, easier to use and, unlike hexane, is emission-free. Superior quality oil and meal are obtained as a result of the extraction process taking place at room temperature. Heat degradation of the oils and protein, which occurs with hexane, has been virtually eliminated.

In trials with canola seed, it has been shown that the soluble protein yield is almost doubled over that of hexane-extracted canola meal and that the yield of high molecular weight protein is significantly enhanced. The oil-free meal that remains after extraction of the solvent-soluble components provides a unique and valuable, functional and nutritional protein isolate. This isolate has significantly increased ratio of high molecular weight to low molecular weight protein, while at the same time having a substantially greater percentage of absorbable protein. *Contact: Mr. Brad Grieco/Mr. Issac Moss, Naturol Inc., the United States. Tel: +1 (702) 4501 600; Fax: +1 (702) 4505 790. (Website: www.foodingredientsonline.com)*