



RICE AS SOURCE OF BIOACTIVE COMPOUNDS: THE BIORICE PROJECT



One of the main objectives of European and world research in recent years is to recycle and valorise residues and wastes coming from the food production and processing chain in order to obtain, with environmental friendly technologies, new raw materials and molecules having specific biological properties important for human nutrition and wellbeing.



THE PARTNERSHIP



The project BIORICE (November 2013-October 2015), is funded by the EU with 1.6 million Euros under the program FP7-Capacities and is coordinated by Annalisa Tassoni of the University of Bologna.

BIORICE has as main objective to obtain beneficial ingredients for improving the quality of life and human health, starting from the protein by-products derived from the production of rice starch.

The project brings together six partners, including three research institutes and three companies, from EU Member States (Italy, France and Germany) and Switzerland.



WHICH ARE THE MAIN RESULTS ACHIEVED UP TO NOW?

The rice protein by-products have been treated to obtain small parts of the proteins (peptides).

From the digestate, by means innovative and eco-sustainable protocols new bioactive ingredients, were isolated showing antioxidant, anti-hypertensive, anti-inflammatory activities and being in the mean time not toxic or irritant.

A new method, constituted by a special type of human reconstructed epidermis, was developed to test the ingredients for the cosmetic sector avoiding the use of laboratory animals.

The new bioactive ingredients will have a potential use in functional food (babyfood, elderly, celiac, athletes) as well as in cosmetic and nutraceutical products



Coordinator: Dr. Annalisa Tassoni, Department of Biological, Geological and Environmental Sciences,
Via Imerio 42, University of Bologna.

Contacts: annalisa.tassoni2@unibo.it, unibo@biorice.eu; www.biorice.eu