

PITCHED KEFIR FOR REDUCING CHOLESTEROL

VALUE PROPOSITION

Researchers at the University of Alberta and Teagasc have jointly developed a pitched-based method to produce kefir (a fermented milk beverage) that when consumed reduces blood cholesterol levels. The method uses a combination of bacterial and yeast strains. The Pitched kefir reduces adverse metabolic outcomes associated with a high-fat western diet and outperforms commercially available kefir.

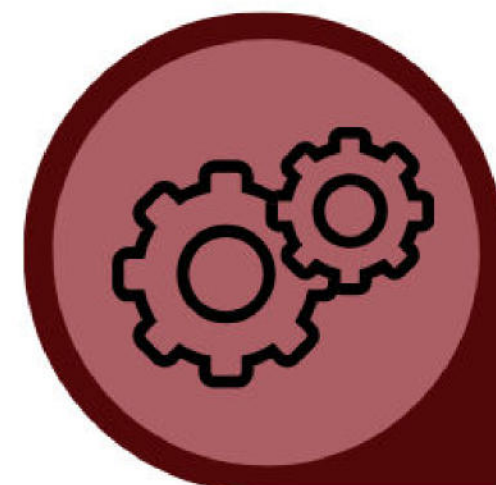


OPPORTUNITY

We are seeking probiotic food companies for collaborative development and licensing.

DEVELOPMENT STAGE

US patent application 'Method for the production of traditional kefir' (US 20230172221A1).



ADVANTAGES



- Pitched kefir outperforms commercial kefir in reducing blood cholesterol levels.
- Improves HDLrLDL cholesterol ratios
- Fermentation method viable for large-scale production.
- Less complex microbial mixture than commercially available kefir
- Culmination of multiple microorganism combination testing

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