



Broadly Inhibiting Natural Lantibiotic

Description

This breakthrough lantibiotic can be manufactured, marketed and sold as a food ingredient to inhibit a wider variety of spoilage and pathogenic bacteria in foods than current lantibiotics. The lantibiotics industry is \$185 million+ industry with recent revenue growth rates of up to 23%. This natural preservative can displace artificial chemical preservatives, giving appeal to foods as 'safe' and 'nutricious' and can be labeled as 'contains no preservatives'. As a product of Bifidobacterium longum, this peptide has been sequenced, partially purified, and partially charecterized and is on the Generally Recognized As Safe (GRAS) list. This Lantibiotic is the first known to inhibit both Gram-positive and Gram-negative bacteria.

Features/Benefits

- Effective against Gram-negative bacteria (E. Coli, Salmonell, Serratia, Proteus)
- Effective at neutral pH (E.g. soft cheeses) where nisin is less effective
- Effective against Gram-positiive bacteria (Lactobacillus, Lactococcus, Streptococcus, Staphylococcus, Bacillus)
- On GRAS list
- Food preservative (extends storage life and safety) in processed cheeses, Pastuerized dairy products, egg products, yogurt, flour based products, canned foods, meats, seafood, salad dressing, fermented beverages, particularly in neutral pH environments or where inhibition

Technology Status

Material is available to begin food trials immediately

IP Status

Patent Pending

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