

Kemin Patents Polyphenol Retention Technology

Patented drying technology retains beneficial polyphenols from harvested spearmint

DES MOINES, Iowa (December 21, 2017) – Kemin Industries was recently granted an additional patent that supports the technology behind its patented lines of spearmint, KI110 and KI42. The patented spearmint lines are used to develop the company’s cognition-enhancing ingredient, Neumentix™ Phenolic Complex K110-42. The newest patent covers the unique drying process used to retain health-benefitting polyphenols from the harvested spearmint.

Naturally occurring polyphenols in KI110 and KI42 spearmint lines include rosmarinic, salvianolic and caftaric acids. Research shows these polyphenols may act as antioxidants to reduce oxidative stress, promote new neuron growth and protect nerve cells in the brain.¹

Spearmint is a seasonal herb that retains high levels of moisture. To preserve perishable polyphenols in spearmint, post-harvest drying is required. However, aromatic herbs are especially sensitive to post-harvest processing, resulting in discoloration and decreased nutritional value. The patented drying process successfully minimizes moisture while preserving the nutritional value of the spearmint.

“Removing most of the water from the plant material without destroying the rosmarinic acid allows us to extract dried material when there’s demand, so that customers receive product at the height of its nutritional value,” said Dr. John Greaves, Vice President of Specialty Crops at Kemin Industries.

Once dried, polyphenols from the KI110 and KI42 spearmint lines are water extracted to produce Neumentix, which can be formulated into a variety of supplement or food applications.

For more information on Neumentix, visit www.neumentix.com.

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About Kemin Industries

Kemin (www.kemin.com) has been dedicated to using applied science to improve the quality of life for over half a century. As a global company touching 3.8 billion people every day with its products, Kemin is committed to improving the quality, safety and efficacy of food, feed and health-related products to feed a growing population and be a resource for others in need.

Committed to feed and food safety, Kemin maintains top-of-the-line manufacturing facilities where over 500 specialty ingredients are made for humans and animals in the global feed and food industries, as well as the health, nutrition and beauty markets. The company provides product solutions and options to customers in more than 120 countries.

A privately held, family-owned and operated company, Kemin has more than 2,500 global employees and operates in 90 countries including manufacturing facilities in Belgium, Brazil, China, India, Italy, Russia, Singapore, South Africa and the United States.

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References:

- KHTL-017-134 (TL-16-00075) Key Polyphenols in Neumentix Can Act in Multiple Ways to Support Cognitive Performance. The MOA claims are based on in-vitro/animal/clinical data with Neumentix and a review of the literature on the key phenolic constituents present in Neumentix.

<https://news.kemin.com/2017-12-21-spearmint-drying-patent>