Enzymatic process development for the extraction of ferulic acid from wheat bran



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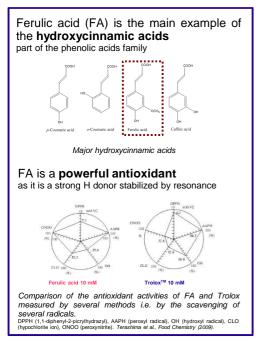
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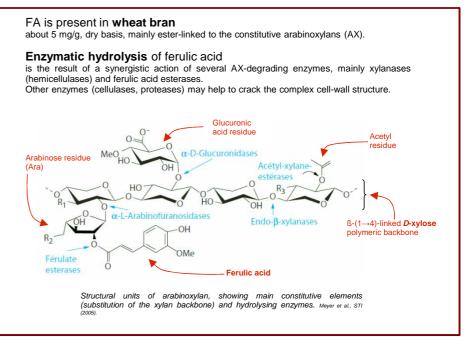


The agro-industries generate each year thousands of tons of by-products, such as cereal bran or sugar beet pulps. For instance, Walloon wheat transformation industry provides annually about 200.000 tons of bran. Most of those by-products are under-valorized as cattle feed. By the use of biorefinery, this biomass may constitute a renewable source for various value-added molecules like dietary fibres, proteins, antioxidants, and more.

A thesis in progress in the Food Science and formulation laboratory of Gembloux Agro- Bio Tech focuses on the bio-extraction of ferulic acid

What is ferulic acid? Occurence





Extraction process: in development

