

FOOD PRODUCT

CARGILL RECEIVES GLUCOSAMINE PATENT

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MINNEAPOLIS—The United States Patent and Trademark office issued a patent on the production of glucosamine to Cargill, entitled “Glucosamine and Method of Making Glucosamine from Microbial Biomass.”

“Cargill continues to pursue innovations in its glucosamine manufacturing methods,” says Mark Christiansen, Cargill Corn Milling North America. “We are committed to producing safe, consistent Regensure® glucosamine at our facility in Eddyville, Iowa, while continuously improving its environmental stewardship.”

Cargill has neither licensed nor authorized any other parties to produce glucosamine utilizing the technology covered under the new patent, #7,816,514.

The patent represents the latest improvement to Cargill’s novel glucosamine production process. The patent addresses glucosamine suitable for human or animal consumption is derived from fungal biomass containing chitin. Methods of manufacturing glucosamine by acid hydrolysis of the fermented fungal biomass are also covered. Cargill’s Regensure® glucosamine is the only U.S.– produced, generally recognized as safe (GRAS) glucosamine commercially available that is also suitable for vegetarians and people with shellfish allergies.

Glucosamine plays a key role in building cartilage, the connective tissue that cushions the joints. Many scientific studies suggest consuming glucosamine may benefit those with osteoarthritis and may help maintain joint health.