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Abstract

Natural Glycolipids as Novel Preservative for Beverages and Food

Novel and exceptionally potent antimicrobial glycolipids were identified from an edible mushroom, *Dacryopinax spathularia*. They are now marketed under the brand name Nagardo®. The natural yet powerful glycolipids have the potential to disrupt the preservation industry which currently relies on synthetic substances and technologies with large environmental footprints. This presentation focuses on the development, biotechnological production and marketing of this new natural product from a project perspective. The regulatory framework to be considered will be discussed as well as the need for new approaches in marketing and technical application, which is required when replacing traditional methods and products with a biotechnological innovations having new properties.

