

Technology information form

Technology title
Method for producing eggs with low cholesterol levels
One sentence description of technology
New method for producing low cholesterol eggs through the addition of fermented red mold rice (RMR) to hen's feed.
Development status
Early stage <input type="checkbox"/> Preclinical <input type="checkbox"/> Phase I <input type="checkbox"/> Phase II <input type="checkbox"/> Phase III <input type="checkbox"/> Phase IV <input type="checkbox"/> Preregistration <input type="checkbox"/> Registered <input checked="" type="checkbox"/>
Full description (Less than 400 words)
<p>Different concentrations of fermented red mold rice are added to hen's feed. Fermented red mold rice contains monacolin K, which has a known effect on reducing cholesterol levels. The cholesterol level in eggs produced by the present process is much lower than that in eggs produced by the prior art process. Furthermore, the serum triglyceride of hens consuming such feed is also reduced.</p> <p>People are paying more attention to their health, and as such lowering their consumption of high cholesterol food. Since cholesterol in eggs accounts for more than 50% of daily take-up, the consumption of low cholesterol eggs will be beneficial to the public's health, and the production of such eggs will be financially advantageous.</p>
Patent status and no.
United States Patent No. 7,157,107
Type of business relationship sought
Licensing or partnering
Licensing contact
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More information available on the web (company website)

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