

A NEW AGENT FOR GELLING OILS & FATTY SUBSTANCES

The technology aims to replace texturing agents that are harmful to the environment or to health, such as palm oil derivatives. It consists in a small molecule able to gel various liquid oils and fatty substances such as rapeseed oil and others.

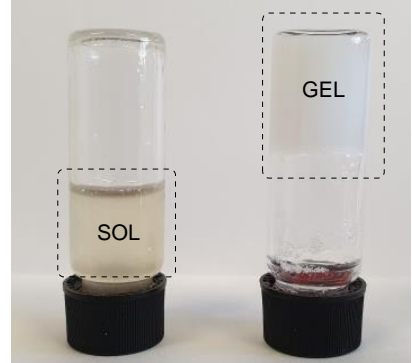
KEYWORDS

- # Organo-gelator
- # Gel
- # Cosmetics
- # Food
- # Petfood
- # Additive
- # Texturizing agent

TECHNOLOGY

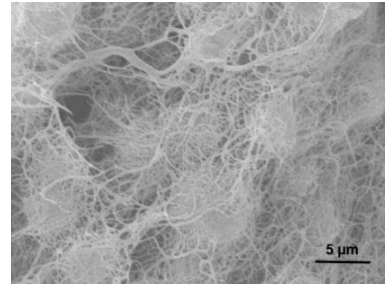
- Organo-gelator able to gel vegetal oils, animal fats, mineral oil
- Natural molecule
- Gels stable over months
- Young modulus 10^4 Pa
- Glass temperature 35 – 60 °C

Properties can be tuned depending on applications



APPLICATIONS

- Open to opportunities to guide the development of the OLEOGEL solution according to market needs in :
 - Food
 - Petfood
 - Cosmetics
 - Lubricants
 - Plastic processes
 - ...



PATENT

Patent application is ongoing

INNOVATION ADVANTAGES

- Gelling effect at low concentration
- Possible replacement of palm oil derivatives
- Commercially available from industrial producers
- Favorable biocompatibility
- Glass temperature can be tuned without changing the young modulus
- Odorless
- Colorless
- Easy process

TECHNO-STATUS

- ✓ **Under Development**
ongoing Conectus investment for proof of concept
- ✓ open for co-conception with an industrial partner

DEVELOPMENT STATUS

Maturation project planned to start in January 2024 for 18 months to reach an industrial proof-of-concept

Looking for industrial partner within an exclusive partnership on its application(s)