A UK Based company has developed bioactive peptides & phytochemicals from agri-food by-products for health and wellness. It seeks commercial agreements including licensing opportunities in the EU.

Summary

Profile type	Company's country	POD reference
Technology offer	**United Kingdom**	**TOGB20250326012**
Profile status	**Type of partnership**	**Targeted countries**
PUBLISHED	**Commercial agreement with technical assistance**	**• World**
Contact Person	**Term of validity**	**Last update**
Enrico FRANZIN	**26 Mar 2025** **26 Mar 2026**	**26 Mar 2025**

General Information

Short summary

A UK based circular economy company with a patented platform technology and deep know-how for creating high-value biorenewables from abundant, typically high-protein, agri-food processing co-streams, seeks commercial agreements with technical assistance with route-to-market companies across the nutrition, cosmetic and medical sectors.

Full description

The UK company’s circular economy approach takes high-protein waste streams from the agri-food sector and manufactures high-value bio renewable ingredients for cosmetic, medical and mainstream nutrition. Typically, oligopeptides in the 2-20 amino acid size range are manufactured resulting in greater digestibility, greater solubility, improved flavour and additional beneficial bioactivity such as anti-inflammatory properties.

The company’s first product is produced from Canola meal which is a low-cost and abundant co-stream that also has a balanced amino acid composition exhibiting a protein digestibility-corrected amino acid score (PDCAAS) higher than most other plant proteins (all except soy which has poor ‘green’ credentials). Other potential vegan

proteinaceous by-product feedstocks include spent brewing yeast & grain and from non-vegan sources such as fishery discards, all of which form significant agri-food outputs and will contribute to the circular economy.

With UK Government grant funding, the company has developed a working pilot plant with deep know-how and a filed patent applications to produce enzymatically hydrolysed Canola/OSR proteins (peptides). This has been shown to be commercially feasible in a technoeconomic study and the company is now regularly manufacturing batches and samples for testing and analysis and these samples are being used in an additional follow-on project that is developing a nutritional food ingredient for healthy ageing and sarcopenia.

The company intends to secure multiple partnering and licensing agreements globally and across the various health and wellness sectors. Potential partners would typically already have established brands and market share in mainstream nutrition and/or medical nutrition sectors.

By varying the starting proteinaceous feedstocks and the manufacturing conditions the company can tailor the resulting oligopeptide products for different market applications. The company will work with route-to-market partners to adapt the process to optimise the efficacy of each product.

As part of its on-going international growth strategy, the company wishes to find new partners overseas. They seek partnerships through a commercial agreement with technical assistance, including licensing opportunities.

Advantages and innovations

Unlike simple protein isolates, protein hydrolysates (peptides) bring multiple advantages such as lower allergenicity, better taste and mouthfeel, ease of formulation (solubility), greater digestibility (important for older generations) and a host of particular bioactivities such as anti-inflammatory and anti-hypertensive.

The company has years of proprietary deep know-how and filed a patent, with several more in the pipeline arising from its work in optimising the manufacturing process for maximum efficiency, yield and resulting peptide profiles.

The process has demonstrated that bioactive material obtained from abundant low value industry side-streams, can be used in a multitude of applications in the cosmetic, nutritional and medical sectors

Years of research and development have refined the process into a precise yet adaptable method that serves as a ground breaking platform technology for industries looking to valorise their unexploited side-stream materials with a tailored circular economy approach.

Technical specification or expertise sought

Stage of development

Available for demonstration

Sustainable Development goals

- **Goal 9: Industry, Innovation and Infrastructure**
- **Goal 12: Responsible Consumption and Production**
- **Goal 3: Good Health and Well-being**

IPR Status

IPR applied but not yet granted

IPR Notes

Patent applied for.

Partner Sought

Expected role of the partner

The UK company seeks partnerships through a commercial agreement with technical assistance, including licensing opportunities.

The type of partners sought are large scale manufacturers and established brands on the market, in the cosmetic, nutrition and healthcare sectors.

Expected role of partner: to work with the company to refine the food ingredient composition for incorporation into final food products across the mainstream food and medical food sectors.
The partner will understand the regulatory frameworks for novel ingredients and launching food products containing those ingredients.

Similarly, the partner will help test and develop skincare and/or haircare final formulations that incorporate the company's active ingredients for the cosmetic market.

Type of partnership

Commercial agreement with technical assistance

Type and size of the partner

- **Other**
- **SME <=10**
- **SME 50 - 249**
- **R&D Institution**
- **Big company**
- **University**
- **SME 11-49**

Dissemination

Technology keywords

- **06002004 - Protein Engineering**
- **06002003 - Enzyme Technology**
- **03004007 - Pharmaceutics**
- **03004011 - Care, Hygiene, Beauty**
- **08003 - Micro- and Nanotechnology related to agrofood**

Market keywords

- **05007002 - Pharmaceuticals/fine chemicals**
- **05008002 - Food and feed ingredients**
- **07003002 - Health food**
- **07004002 - Health and beauty aids**

Targeted countries

- **World**

Sector groups involved

- **Health**