

## INTELLECTUAL PROPERTY DEVELOPED IN CBQF

### Patent title and number

High hydrostatic pressure method for processing food products (Cold Bio Pasteurization) (EP 3424345)

Method for extraction and/or isolation of bromelain from pineapple (EP 17174447.7)

New hydrolysates to control infections, methods and uses thereof (EP21810714.2)

Fabric anti-odour agent, method of production and use thereof (US 18/158,051, EP4263774A1)

Method for obtaining proteins or a rich-protein extract from algae, extracts and uses therefore (algae cell walls) (EP19722184.9)

Pre-fermented symbiotic matrix based on a cereal suspension with encapsulated probiotics, manufacture process and corresponding utilization (US20100028489, AU2007302899, JP2009531338, MX2009003677A, CN200780041275.8; CA2665558, BRPI0718080, RU2009114987)

A microbial consortium for degradation of dyes in wastewater, methods and use thereof (EP 18248275.2)

Method for extracting Keratin (Ultrafiltration) (EP 3723893)

Sericin-based hydrogel, methods and uses thereof (EP 3484533)

Novel Fermented Milk (EP19204208.3)

Method for fractionating olive pomace, its products and uses thereof (EP3854226A1)

UV-Filters, Method of Producing the Same and Their Use in Compositions, in Particular Sunscreens (EP 15753452)

Biomaterial Compósito, Métodos de Obtenção e Seus Usos (EP20166497.6)

Method for obtaining an indicator of presence for Alzheimer's disease using EEG signals (PCT/IB2023/054744)

Phenolic extract from holm oak (WO2022224217A1)

Encapsulated bacteria (WO2023002461A1)

Formulation with antiviral activity and bacterial anti-adhesion and its uses (PT103983)

Método e dispositivo de monitorização da produção de uva com espectroscopia UV-VIS-SWNIR (200-1200nm) (PT 104566)

Phenolic contents and antioxidant activities of Ginjinha pre-by-products-stems and leaves (PT 105149)

Solid-Liquid Extraction Chamber For Flow Systems And Operation Method (PT 108072)

Queijo Coalho de Leite de Cabra (Isolado ou em Mistura com Leite de Vaca) Maturado (BR102015016208)

Processo de obtenção de hidrolisado proteico fracionado preparado a partir de vísceras caprinas (BR102015023135)

logurte caprino probiótico adicionado de mel de abelha *Melipona Scutellaris* (BR102017023994)

Processo de fabricação de biscoito de cacto (BR102018070273)

Processo para fabricação de farinha de cacto e produto (BR1020180691236)



Processo de Creme de Queijo Caprino com Xique-xique (BR102018 070346)

Plastificante em Soluções Filmogênicas de Amido de Inhame para Conservação Pós-Colheita de Frutas, Processo e Produto (BR102020014255)

Método para obter um extrato proteico de microalgas, seus produtos e usos (PT 115535)

Composition for preventing or reducing browning disorders, methods and uses thereof (PT 115515)

Protein (cucumisin) extract from melon, methods and use therefore (PT 116954)

Lignin-based formulation, method and use thereof (PT117791)

Method for fractioning of an edible insect (PT 118319)

New peptides and uses thereof (fish mucous) (PT 118375)

Composição antimicrobiana, seus métodos e usos (PT 118373)

Off-the-shelf silk sericin (PT 118714)

Phenethyl isothiocyanate microwave with hydrodiffusion and gravity (PT 118966)

Acorn starch, extraction method and uses thereof (PT 118902)

