Oleuropein obtaining procedure: high purity antioxidant

CSIC has developed a reliable and effective method for obtaining oleuropein from olive leaf: comprising a pretreatment that increases the concentration of oleuropein in the extracts over other known methods and achieving this bioactive compound with a purity superior of 70%.

Industrial partners from the food and pharmaceutical industry are being sought to collaborate through a patent licence agreement.

An offer for Patent Licensing

Health promoting compound of natural origin

Oleuropein is obtained from olive leaf by a quick and simple procedure that includes a pelletizing step of the raw material, providing better results in terms of the concentration of the bioactive compound extracted. The obtained extract can achieve a higher purity of 70% oleuropein, depending on the starting raw material and other factors.

Numerous studies have demonstrated that oleuropein has a wide range of pharmacological and health promoting properties including its antioxidant effect, anti-inflammatory, anti-atherogenic, anti-cancer, antiviral and antimicrobial.

Pre-clinical trials have shown that oleuropein exerts a protective action against cardiovascular and metabolic diseases.

Main innovations and advantages

- Obtaining of high purity natural bioactive compound
- Valorization of olive grove residual biomass
- Valorization of abundant byproduct from the olive oil industry
- Pelletizing pretreatment process of the raw material improves outcomes
- Application of the obtained oleuropein as a food supplement with health-promoting properties tested in pre-clinical trials
- Application of the obtained oleuropein on cosmetic and pharmaceutical industries

Patent Status

Spanish patent granted

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