Eggs Enriched with Conjugated Linoleic Acid

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The Wisconsin Alumni Research Foundation (WARF) is seeking commercial partners interested in developing a method of producing CLA-enriched eggs that have a normal appearance.

OVERVIEW

The consumption of conjugated linoleic acids (CLA) confers health benefits on humans and other animals. Increasing the amount of CLA in foods, such as eggs, is one way to increase dietary consumption of CLA. Laying hens that eat a diet markedly enriched in CLA produce eggs containing increased amounts of the supplement. However, high CLA levels in the diet of hens can also adversely affect their ability to reproduce, as well as alter the appearance of eggs, resulting in reduced consumer acceptance.

THE INVENTION

UW-Madison researchers have developed a method of producing CLA-enriched eggs that have a normal appearance. The method involves feeding poultry a diet enriched in CLA. One or more unconjugated, unsaturated fatty acids are also administered to overcome the adverse effects of CLA on the hatchability and appearance of eggs. Olive, canola and corn oil are examples of oils that can be added to the poultry diet and are rich in the desired fatty acids.

APPLICATIONS

• Enriching the CLA content of eggs without altering their hatchability or appearance

KEY BENEFITS

• Increases CLA content of eggs to as much as 2 percent or more of total fatty acids
• Eliminates the undesirable effects of high CLA levels in eggs
• Useful in any avian species whose eggs are desired for human consumption
ADDITIONAL INFORMATION

Tech Fields
Food & Supplements - Functional foods

CONTACT INFORMATION

For current licensing status, please contact Emily Bauer at emily@warf.org or (608) 262-8638.