



## Antimicrobials Isolated From Cranberry

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### The Invention

There is a need for an efficient method of processing fruit and seed extracts with antimicrobial properties, for identification of novel anti-microbial compounds. For instance, there are numerous health benefits associated with cranberry consumption, including reports of anti-viral properties, however, the compound(s) associated with those properties have yet to be identified. A highly efficient method of extraction and analysis allows researchers the ability to understand the most active compounds within cranberries in order to select them for further development and commercialization.

### Applications

- Antiviral compounds and formulations for nutraceutical or pharmaceutical use

### Key Benefits

- Potential broad spectrum antiviral activity
- All natural extracts

### Stage of Development

Methods and target extracts identified

#### Tech Fields

- [Animals, Agriculture & Food : Food ingredients & additives](#)

For current licensing status, please contact Jennifer Souter at [jennifer@wisys.org](mailto:jennifer@wisys.org) or (608) 316-4131