



LIPIDS

WHAT ARE LIPIDS EXTRACTED FROM MUSHROOM BY-PRODUCTS?

Lipids are present in low amounts in mushrooms composition but their isolation and fractionation is important to improve their value. Lipids found in mushroom waste feedstock could be recovered and fractionated to valorize them in specific applications



PROPERTIES

- High purity of lipid fractions.
- Good distribution of molecular weights and low polydispersity index with high potential in the production of polyols.
- Possibilities of combination with other bio-based plasticizers to result in “tailor-made” properties as additives for polymer and biopolymer formulations.

APPLICATIONS

- ✓ Bio-based and biodegradable additives obtained from mushroom by-products with potential as polyol precursors to be further used as biobased processing aids.
- ✓ Bio-plasticizers in combination with other bio-based compounds, such as oligomers of lactic acid (OLA).

