



Connecting
Scientific research
with Business ideas

#### **PROJECT TITLE**

# A Simple Post-Harvest Way to Increase the Antioxidants in Walnut Kernels

#### **CLIENT**

Food & pharmaceutical industry, nut suppliers, farmers & growers

## **OBJECTIVES / OPPORTUNITIES**

Production of fresh or dry walnuts using a simple, low cost, safe and environmental friendly technique

### **SOLUTION**

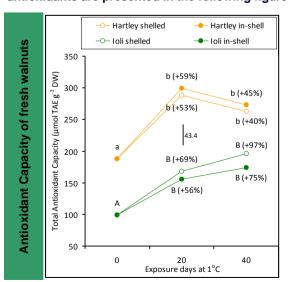
Exploitation of natural response of plant tissues exposed to abiotic stress conditions

**Enhancement of Phenyl-propanoid pathway** 

Exposure of fresh harvested, de-hulled nuts to low temperature

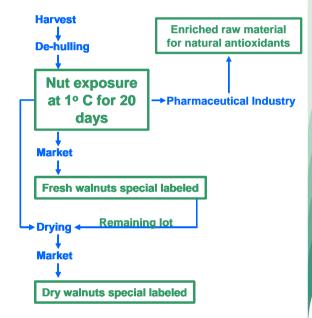
## **RESULTS**

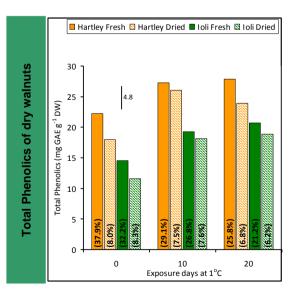
Increase in concentration of essential phenolics such us ellagic and vanillic acids (quantified by HPLC). The total antioxidants are presented in the following figures.



## OUR TEAM

DR. Miltiadis Christopoulos PROF. DR. Eleni Tsantili

















Agricultural University of Athens Project of Technology Transfer

75 Iera Odos street, 11855 Athens, Greece T: +30 210 5294768 | F: +30 210 5294769 techtransfer@aua.gr | techtransfer.aua.gr