

Growing a post-harvest portfolio

North Carolina A&T State University
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For more than a decade, N.C. A&T has continued to accelerate its expertise and assets toward enhancing the safety, functionality, nutrition – and value – of agricultural products and production.

The establishment of Alrgrn Bio at Gateway University Research Park is the latest example of North Carolina Agricultural and Technical State University's expanding expertise in the post-harvest arena. Alrgrn Bio and its parent company, Xemerge, hold exclusive license to A&T's patented process for hypoallergenic peanuts, for the benefit of peanut allergy sufferers everywhere.

Fruitful research continues in other areas as well and has recently yielded therapeutics derived from ginger metabolites and a process for palatable high-fiber food. These technologies are now available for licensing through A&T's Office of Technology Transfer.

Just a few of the promising post-harvest projects now underway are:

- Plant-based antivirals and antimicrobials for use in food safety;
- Exploiting the functional properties of wheat bran for use in controlling diabetes;
- Exploring the value-added potential for grape pomace, an underutilized byproduct of wine production; and
- Developing a process for making designer biochar, a substance made from non-food biomass that can be used in air and water purification, to improve soil quality, and more.

Food scientists and engineers are engaged in these and other post-harvest projects at the University's facilities at Gateway University Research Park (the home of Alrgrn Bio), as well as in its Center for Excellence in Post-Harvest Technologies at the North Carolina Research Campus in Kannapolis, and in its food and nutritional sciences laboratories in Carver Hall on A&T's Greensboro campus.

For more information about these and other activities in the School of Agriculture and Environmental Sciences at A&T, contact the Office of Technology Transfer or the Agricultural Research Program.