

Business Case

In Preclinical and Clinical Trials Conducted by the Center for Molecular Nutrition and Chronic Diseases of the Faculty of Medicine, Catholic University of Chile (CNMEC-UC), Was Found That the Grape Bagasse Flour (HBU):

- Lowers Blood Pressure
- Lowers Blood Glucose
- Decreases Insulin Resistance
- Protects From Oxidative Damage in Plasma and Tissues.
- Reduced the Metabolic Syndrome



Chilean Biotech Startup That Develop Additives With High Nutritional Value and Functional Attributes for Health.

We Revalue and Transform by-Products of Winemaking (Skin and Grape Seeds) and We Produce Nutraceutical Flours.



Glycemic regulator for diabetics
(Daily dose 10gr)



Collaborative Innovation



**Nutracéutico,
rico en fibra antioxidante preparado
con harina de bagazo de uva**



INÉS URQUIAGA REUS
Centro de Nutrición Molecular y Enfermedades Crónicas
Pontificia Universidad Católica de Chile
iurquiaga@uc.cl

Seminario Internacional
Evento de cierre del Proyecto FONDEF IDeA ID19I10043
Santiago, 26 de mayo de 2022



Project code ID19I10043
(2019-2022). Development of a nutraceutical rich in antioxidant fiber with glycemic regulator property for use in diabetic patients (\$300,000-National I+D Agency, ANID-Chile)

