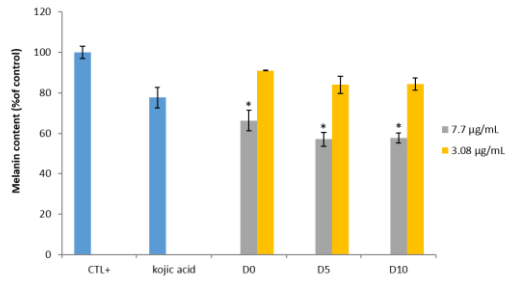



財團法人農業科技研究院及合作單位 可移轉技術簡介

技術名稱 Technology Term	以百香果籽發酵開發美粧產品原料 A novel method of <i>Passiflora edulis</i> fermentation for cosmetics
技術發明人 Technology Representative	林寅申 Yin-Shen Lin
技術應用領域 Technology Field	保養品級原料與相關產品 Cosmetic ingredients and products
技術簡介 Technology Description	<p>百香果(<i>Passiflora edulis</i>) 為西番蓮科多年生作物，百香果主要加工利用部位為果汁，種籽(含果肉)為加工過程的副產物。本技術將利用百香果籽加入可食用菌株發酵，可解決種籽上果肉分離不易的問題，降低種籽回收的成本。</p> <p>同時取得三種不同的美粧原料(發酵液、百香果油、種籽萃取液)。百香果發酵液富含美白有效成分，對抑制黑色素生成具有良好的功效；種籽油為多元不飽和脂酸，並以亞油酸為主，此為必需脂肪酸，對皮膚具保濕功效。並利用脫油種籽以酒精萃取物，取得富含高抗氧化活性的白皮杉醇。依據其不同特色與訴求開發多元化之美粧產品，延伸範圍廣泛，並可大幅度提升產品競爭力，以利行銷推廣。</p> <p>The aim of the project is to develop cosmetics products from agricultural byproducts, accompanying with waste reduction and safety management. Seed of passion fruit was fermented with edible microorganisms. The fermented broth possessed the stronger anti-tyrosinase activity than kojic acid standard. The cellular melanin content of B16F10 melanoma cells treated with fermentation liquid was significantly reduced. Essential fatty acids( linoleic fatty acid ) is the major compound of passion fruit seed oil. Then we used water-ethanol mixtures to extract piceatannol from defatted passion fruit bagasse to get bioactive compounds. All of those material would be developed diversification cosmetic products with different claim.</p>
技轉相關圖/表	<p>圖一、百香果籽開發美粧原料之流程圖</p>

	 <p>圖二、百香果發酵液對B16-F10細胞抑制黑色素生成之結果</p>  <p>圖三、百香果籽油護身膏</p>
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