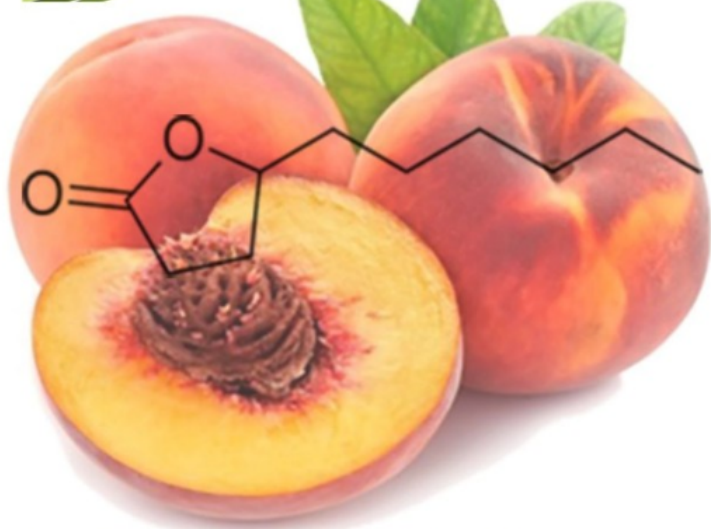


Conagen expands portfolio to 20 new non-GMO Lactones

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Customers Choose from a Wider Spectrum of Flavor Profiles

 **CONAGEN**



Conagen, a Boston-based biotechnology company focusing on research and development, has announced its breakthrough development in the commercial production of natural aromatic compound, γ -Decalactone from natural substrates using its proprietary technology.

Found in many ripe fruits and particularly peaches, γ -Decalactone is a versatile compound used commercially in formulations with distinctive fruit flavors of peach, apricot and strawberry in food, beverage, fragrance, nutrition, renewable materials, and pharmaceutical markets.

The technology created for the γ -Decalactone product provides for more than 20 different lactones, many of which have not been available commercially because of a lack of reliable sources. This positions the company as a leader in the world of ingredient development. "The strengthening and expansion of Conagen's lactone production platform will better meet consumers' demand for nature-based, clean ingredients," said Oliver Yu, Ph.D., co-founder, and CEO of Conagen.

The compound is a member of a much larger family of lactones. Variations in the structures of lactones define their unique sensory properties with mainly fruity and buttery characteristics. These diverse characteristics create a wider spectrum of application options for manufacturers that use lactone flavors in their products.