

The international leading four patents of Original DHA dairy products

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The human body can take DHA through diet. If the diet cannot meet the recommended intake of DHA, dietary structure should be adjusted, and DHA supplements can also be used. At present, most kinds of food can be enriched with DHA by technological means, such as edible oil, dairy products, and all kinds of processed food.

Breast milk is rich in DHA, while milk contains almost no DHA, so most of the current dairy industry enhance the DHA content of products through the addition of fish oil or algae oil, but the disadvantage is that oxidation and rancidity is easy to occur during the processing of products, which produce fishy taste and wood taste, resulting in poor taste and flavor. Meanwhile, oxidation products will have adverse effects on the health of consumers^[1]. Therefore, protection of complex antioxidant system and flavor masking are required, which increases the complexity and cost of product process formulation.

The process is like that of nursing mothers who supplement food rich in DHA through their diet, and naturally absorb and convert it into milk fat. Further studies have shown that 52.82% of its DHA is in sn-2 position of triglyceride, a content like that of breast milk^[1]. Original DHA pure milk can be processed into a variety of milk products, which keep pace with conventional milk in terms of flavor, taste, and physicochemical properties.

Industrialization of Original DHA Dairy Products -- Schizochytrium sp. HS01 "Taking ten years to screen out one species"

The R&D team of HUISON has traveled to 52 mangrove nature reserves in China, using the fishing method to search for high quality Schizochytrium sp., and cooperated with the Chinese Academy of Sciences and Xiamen University to test and identify the quality of Schizochytrium sp. After 3 years of searching, the mother species of "HUISON Patented Schizochytrium sp. HS01" was finally screened out in Zhangjiangkou Mangrove National Nature Reserve through hundreds of sampling tests.

Microalgae Biomass (Schizochytrium sp.) is a single feed rich in DHA produced by fermentation, separation and drying using Schizochytrium sp.. By feeding cows with easily absorbed HUISON® Microalgae Biomass (Schizochytrium sp. HS01), the content of DHA in milk can be significantly increased and stabilized, and the ratio of n-3:n-6 fatty acids will be improved, so that the quality of milk can be improved. Original DHA pure milk, that is, milk comes with DHA as soon as it is squeezed out.

HUISON always adheres to the mission of "transfer health with science", deeply cultivates the directed microbial fermentation industry, and is committed to becoming the leader of natural nutrition and health industry solutions.