

BIORENEWABLE SYNTHESIS OF HYDROXY-HEXANOATE ESTERS

View U.S. Patent Application Publication No. US-2024-0308950 in PDF format.

WARF: P220200US02

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The Invention

UW-Madison researchers have developed a method to synthesize a series of flavoring agents (a group of hexanoate esters) which possess odors such as fruity, grape, burnt wood, hay, pineapple, cranberry, or woody. The synthetic route comes directly from biomass derived glucose and through an intermediate called triacetic acid lactone (TAL). This chemical conversion of TAL leads to the selective formation of hydroxy hexanoate esters and proceeds with just two conversion steps, which can facilitate the production of the flavoring agents.

Additional Information

For More Information About the Inventors

• George Huber

Tech Fields

• Clean Technology: Biobased & renewable chemicals & fuels

For current licensing status, please contact Jennifer Gottwald at jennifer@warf.org or 608-960-9854

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