

ICAR-CMFRI commercialises its anti-obesity nutraceutical product

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ICAR-CMFRI signs MoU with VLCC to transfer technology to the firm for commercial production

ICAR-Central Marine Fisheries Research Institute, Kochi has commercialized its recently developed nutraceutical product for obesity and cholesterol named Cadalmin™ Antihypercholesterolemic extract (Cadalmin™ ACe). The ICAR-CMFRI gave the exclusive license to the VLCC, a leading Indian MNC in wellness and obesity management, for using the technology for commercial production and marketing of the product.



Dr A Gopalakrishnan, Director of ICAR-CMFRI signed an MoU with Shri Sandeep Ahuja, Director, VLCC Group and Dr A H Zaidi, Executive Vice President (R & D) of the firm here today.

The bioactive principles in Cadalmin™ ACe inhibit various enzymes such as hydroxymethyl glutaryl coenzyme A reductase and various target receptors, which are responsible for causing obesity and dyslipidemia.

CMFRI developed the anti-obesity nutraceutical product using natural marine bioactive ingredients from selected seaweeds after years of intensive research and the product was found to be effective in combating dyslipidemia and obesity. (**Dyslipidemia** is an abnormal amount of lipids (e.g., triglycerides, cholesterol and/or fat phospholipids) in the blood). CMFRI's technology is currently under patent.

The product is 100% natural and proved to be devoid of any side effects as established by detailed pre-clinical trials. The nutraceutical product is prepared from seaweeds, which are commonly available in the Indian coastal waters. Seaweeds are known for their extraordinary medicinal properties. Cadalmin™ ACe is the fourth in the series of the nutraceutical products developed by ICAR-CMFRI.

The ICAR-CMFRI is in the process of developing more health products and nutraceuticals from seaweeds, that are bounty in Indian coastal waters. Information on the availability of this product in the market will be made public as soon as the product becomes ready through the firm.

(Source: ICAR-Central Marine Fisheries Research Institute, Kochi)