

RESEARCH REVIEW

Lycopene is a bright-red carotenoid pigment and phytochemical found in tomatoes and other red fruits.

In plants, algae, and other photosynthetic organisms, Lycopene is an important intermediate in the biosynthesis of many Carotenoids, including beta carotene, responsible for yellow, orange or red pigmentation, photosynthesis, and photo-protection.

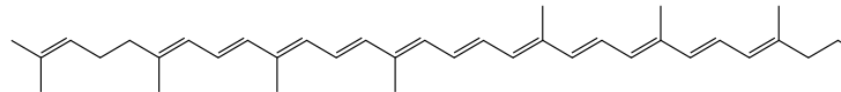


Figure 1 : All -trans- lycopene

It is a tetraterpene assembled from eight isoprene units, composed entirely of carbon and hydrogen, and is insoluble in water.

Lycopene can be dissolved only in organic solvents and oils.

Lycopene's eleven conjugated double bonds give it its deep red color and are responsible for its antioxidant activity. Due to its strong color and non-toxicity, Lycopene is a useful food coloring.



Lycopene is not an essential nutrient for humans, but is commonly found in the diet, mainly from dishes prepared with tomato sauce.

When absorbed from the stomach, Lycopene is transported in the blood by various lipoproteins and accumulates in the liver, adrenal glands, and testes.

REDUCED CANCER RISK

Because preliminary research has shown an inverse correlation between consumption of tomatoes and cancer risk, Lycopene has been considered a potential agent for prevention of some types of cancers, particularly prostate cancer.

ANTI-OXIDANT

Given its antioxidant properties, substantial scientific and clinical research has been devoted to a possible correlation between Lycopene consumption and general health. Early research suggested some amelioration {combating of} of cardiovascular disease, cancer, diabetes, osteoporosis, and even male infertility.

PRODUCT AVAILABILITY

1. Lycopene 6% & 10% Oil
2. Lycopene 6% & 10% Beadlets (CWS/CWD)