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Functional Foods based on Medicinal Plants of the Family Lamiaceae: a patent analysis overview

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INTRODUCTION & AIM

- Medicinal plants from the Lamiaceae family offer significant potential as functional foods, providing both essential dietary fiber and numerous health benefits.
- These plants are rich in bioactive compounds such as phenolic acids, flavonoids, and alkaloids, which contribute to their antioxidant and antiinflammatory properties.
- Studies on Lamiaceae seeds have revealed substantial levels of starch and fiber, suggesting their potential as alternatives to cereals in food applications.
- The phenolic-rich extracts of Lamiaceae species have demonstrated anti-hemolytic and anti-mutagenic potentials, making them suitable for functional food and nutraceutical formulations.



- By incorporating Lamiaceae plants into functional foods, consumers can benefit from a combination of dietary fiber and therapeutic compounds. This synergy may lead to improved digestion, enhanced cardiovascular health, and reduced inflammation.
- The antioxidant properties of these plants help combat oxidative stress, while their anti-inflammatory effects contribute to overall well-being.
- As functional food ingredients, Lamiaceae-based products could serve as practical and effective additions to a balanced diet, potentially reducing the risk of chronic diseases and promoting overall health.
- In this study, we present an overview of functional foods derived from medicinal plants of the family Lamiaceae.
- By utilizing dietary fiber as a functional component and employing the cooperative patent classification (CPC) system, we conducted a comprehensive patent analysis to identify trends and innovations in this field.

METHOD

- The databases used in this study were The Lens and Google Patents.
- The search was conducted by using CPC codes related to Dietetic products and food compositions, function, processes or qualities modification, linked to the Lamiaceae species codes.

RESULTS & DISCUSSION

*84% of the granted patents linking the use of Lamiaceae to dietary

Figure 2. Top 10 plant families associated with Lamiaceae in the collected patent documents

Most cited dietary supplement target:



CONCLUSION

- The evolution of the number of patents granted over the last decade demonstrates the growing interest in plants, particularly in *Lamiaceae* in dietary applications.
- The genera of Lamiaceae, cited by the collected patents, as having a particular interest in dietary applications are Mentha, Scutellaria, Schular and Deville

interests have been published in the last decade.



Figure 1. Main Lamiaceae genera concerned by the collected patent

Salvia, and Perilla.

Innovation findings reflect a broad range of health benefits targeted by the patented compositions, focusing on preventive and therapeutic nutritional approaches.

FUTURE WORK / REFERENCES

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