

Red Rice Extract

Introduction

As purple rice and green rice, red rice is a pigmented rice with a long tradition as one of the major crops in Southeast Asia. The ancient rice cultured back in the Yayoi period (from about 300 BC to 250 BC) in Japan is believed to be red rice. “Red pilaf”, a typical Japanese dish served at various celebratory occasions, allegedly also originates from red rice. To date, only a few studies have addressed the issue of benefits of red rice in the diet. Nevertheless, anti-oxidative, arteriosclerosis-preventive and anti-cancer functionalities have been reported.1-3)

In 2007, a project “application of pigmental compounds from ancient rice (red rice and purple rice) in prevention and remedy of metabolic syndrome” was launched at Oryza Oil & Fat Chemical Co., Ltd, as a part of the Japanese government granted program to support innovation and challenge in medium- and small-sized enterprises. During this project, we found an anti-dyslipidemic effect in the pigmental components from red rice such as polyphenol and procyanidine. “Red rice extract” can thus be considered as a beneficial food additive for metabolic syndrome and as suitable for various health products targeting dyslipidemia and hyperglycemia.

Product data

INCI Name : Oryza Sativa
(Rice) Bran Extract, Dextrin
Preservative : None

Product Feature

> Anti-Oxidation



Efficacy data

Anti-oxidative Effect

As shown in Fig. 3, a dose-dependent SOD-like activity and DPPH radical scavenging activity was found in Red Rice Extract-P, with IC50 values of 170µg/ml and 64µg/ml, respectively.

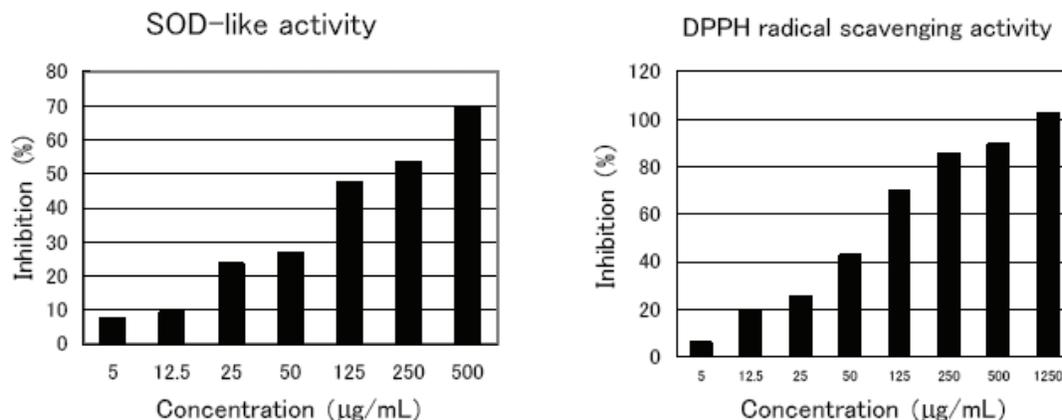


Fig. 3. SOD-like activity and DPPH radical scavenging activity

Product type

RED RICE EXTRACT PC	Oryza Sativa (Rice) Bran Extract 50%
RED RICE EXTRACT WSPC	Oryza Sativa (Rice) Bran Extract 95% Cyclodextrin 5%
RED RICE EXTRACT LC	Butylene Glycol 49% Water 50% Oryza Sativa (Rice) Bran Extract 1%

Supplier :



ORYZA OIL & FAT CHEMICAL CO., LTD.