

Specialized Extraction of Full Spectrum CBD for Food in Berlin

Mankind has coevolved with plants through consumption and phytonutrients influence our body to a great degree. Not only in the function of energy source or building block, but also by influencing our homeostasis. This is why 'all natural' is such an important trend in the food industry.

The consumer is however used to a certain degree of convenience and is not willing to give this up. The opportunity for the food industry lies therefore in the development of products that are as close to nature as possible and in the same time provide a pleasant taste and the required convenience.

We believe that responsible regular use of cannabinoids can contribute to an overall well-being and support a balanced lifestyle in a fast-paced world. It is why cannabinoids have such big potential as food ingredients.

The challenge for cannabinoids in food is threefold:

1. Development of a mild and scalable production process to produce a wide range of extracts that are 'as close to nature as possible'
2. Use only ingredients and processing aids that are allowed according to EU food legislation, and likely to be adopted by EU consumers on the long term
3. Get THC to be recognized as beneficial, or at least tolerated, by normal toxicological standards

Becanex implemented a specialized extraction process to make full spectrum CBD oil from European hemp. In the mean time the novel food status of cannabinoids changed. It is now even more important to stick to the integrated approach to develop cannabinoid based ingredients for the long run: integrating the use of European hemp, future-proof production processes and proper food safety dossiers. In the meantime, Becanex is developing and scaling up the same method for minor cannabinoids.

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