

## Introduction

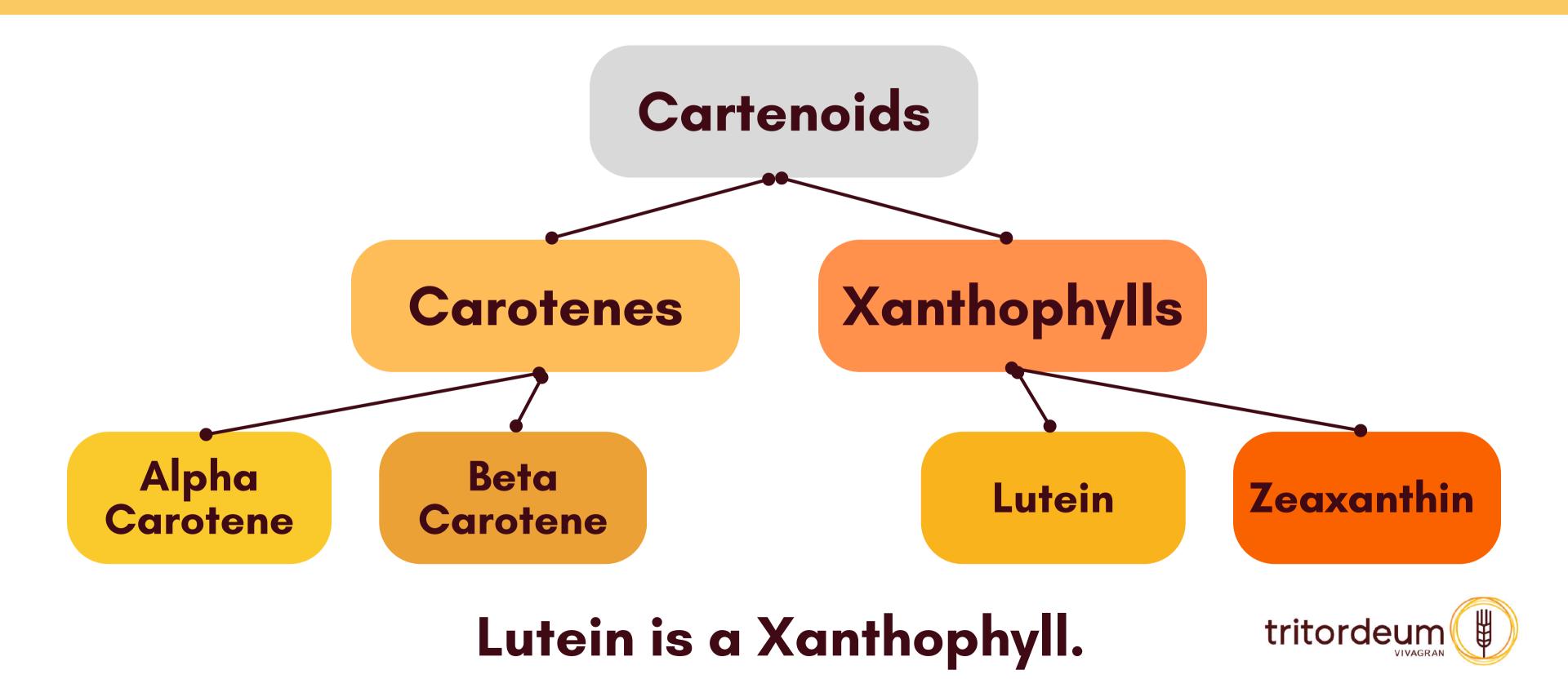
# Lutein is a carotenoid, a type of pigment found in plants that gives them their yellow to red color.

Lutein is essential for maintaining good eye health and protecting against age-related macular degeneration (AMD). It also functions as an antioxidant, neutralizing free radicals that can cause cellular damage.

Lutein is abundant in certain cereals, in green leafy vegetables like spinach and kale, as well as in yellow and orange fruits and vegetables. It is also found in egg yolks.

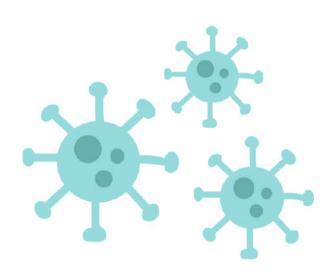


# Biology

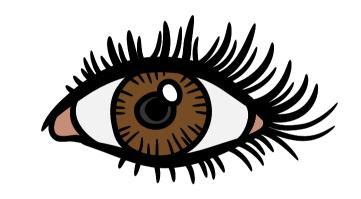


#### Health Benefits

#### Lutein is an Antioxidant







Protects body cells from oxidative stress

Supports cognitive development and functioning

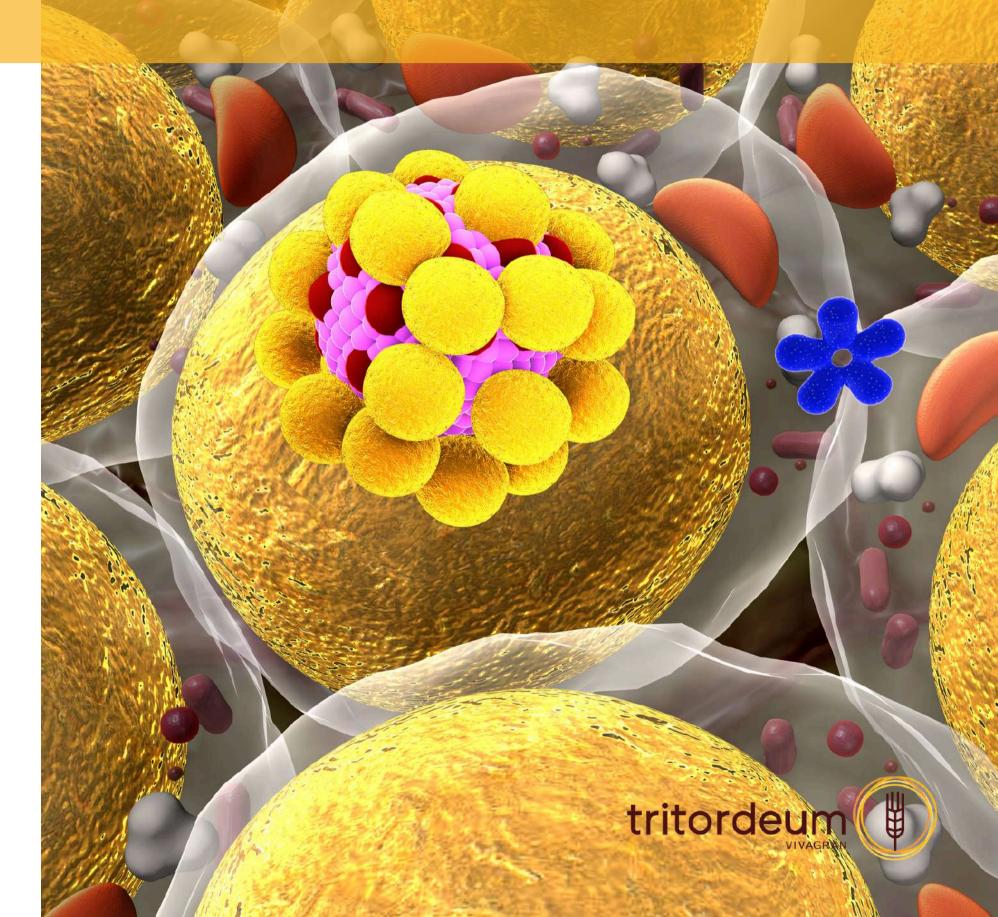
Improves visual acuity



## Oxidative Stress

#### Lutein is Anti-Inflammatory

Lutein has anti-inflammatory and anti-oxidative properties that are important for tissues of the body. Cell membranes and omega-3 fatty acids like DHA\* are particularly susceptible to oxidative damage from free radicals.



<sup>\*</sup>DHA is a type of polyunsaturated omega-3 fatty acid or in short, PUFA.

#### Health Benefits

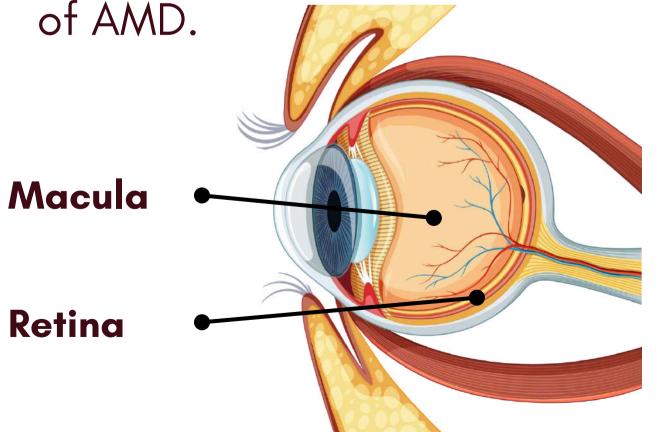
#### Lutein is an Anti-Oxidant

Lutein helps protect cells from oxidative stress by scavenging free radicals. This antioxidant action is crucial in reducing the risk of chronic diseases such as heart disease and cancer.



#### Health Benefits

Lutein accumulates in the retina,
particularly in the macula, where it
acts as a natural filter of blue light. This
helps to protect the eyes from lightinduced damage and reduces the risk
of AMD



Beyond eye health, lutein has been linked to improved cognitive function and may reduce the risk of cardiovascular diseases by protecting against arterial damage. tritordeum

## Cereals as a Source of Lutein

Lutein Content in Common Cereals: While cereals are not the richest sources of lutein, certain grains like Tritordeum contain notable amounts.

Lutein content in cereals can vary based on the species, variety, and growing conditions, including soil quality and exposure to sunlight.

Esterified Lutein Durum wheat Einkorn Tritordeum Wheat Spelt Emmer

Graph: Lutein content in grain (mg/g)

## Lutein Bioavailability

Factors Affecting Lutein Absorption from Cereal Sources: Lutein absorption can be influenced by dietary fat, the presence of other carotenoids, and food matrix effects.

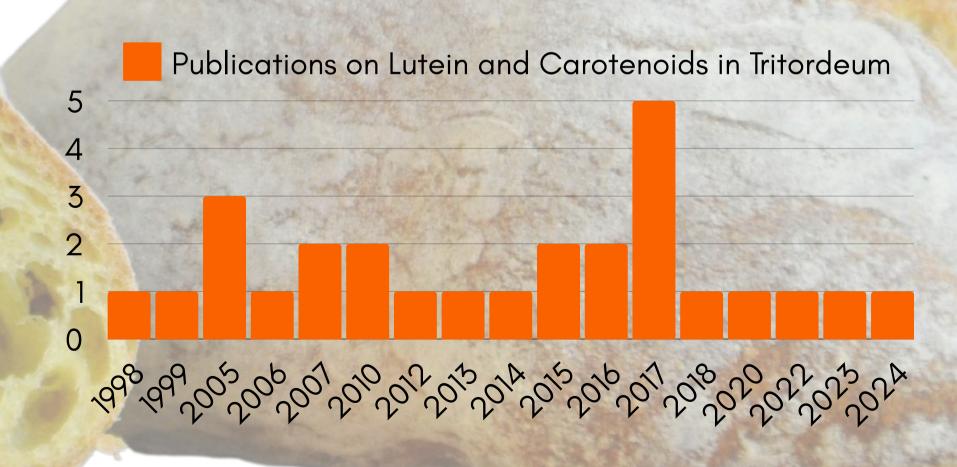
Combining lutein-rich cereals with healthy fats, such as olive oil can enhance its absorption. Processing techniques, like milling and cooking, can also affect lutein bioavailability.

Researchers are exploring ways to fortify cereals with lutein or increase its natural content through breeding and bioengineering. This research aims to make lutein more accessible in everyday diets.

## Applications & Research

Tritordeum in Functional Foods: Tritordeum's high lutein content makes it an excellent candidate for functional foods aimed at improving eye health and providing antioxidant benefits.

The lutein content in Tritordeum is being widely studied. 27 publications can be found in the literature in relation to Tritordeum, and many more studies exist on lutein as a Health-benefiting nutrient.



## Lutein in Tritordeum Bread



# Daily Intake

#### Intake of lutein.

According to available clinical studies Lutein exerts the described benefits if consumed 3–5 mg/day.

Lutein is safe up to 20 mg/day.



source: Ranard KM et al. Eur J Nutr. 2017 Dec;56(Suppl 3):37-42.

# Daily Intake

Intake of lutein with Tritordeum bread.

Tritordeum bread\* contains 0,36 mg of lutein per 100g. While wheat bread contains 0,055 mg.

Therefore 3 slices of Tritordeum bread (120gr) can provide

15% of the required lutein daily intake of lutein

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#### Lutein for infants

#### Tritordeum offers, for the first time, a natural source of lutein for cereal porridges,

with levels up to 13 times higher than wheat and a high level of esterification that provides greater stability and bioavailability.

