



**Food Science
Department**

Disclosures 0738, 0808, 0815

Satiating Carbohydrates

Description:

This invention is a new type of carbohydrate that increases the bulk and satiety of food. These carbohydrates increase the amount of fiber and decrease the number of calories in food without affecting the taste, smell, or cooking characteristics. This makes them ideal for weight management because increasing fullness will lead to people eating less and being healthier. These carbohydrates can be used in many types of snacks and tasty treats like health bars and cookies.

Advantage:

- Helps people eat less
- Makes foods healthier
- Usable for a wide variety of new product development

Commercial Uses:

- Flour for cookies, cakes, and pasta
- Weight loss additive

Intellectual Property on the Web:

http://www.lsuagcenter.com/en/administration/about_us/chancellors_office/intellectual_property/