



# LSU AgCenter Office of Intellectual Property

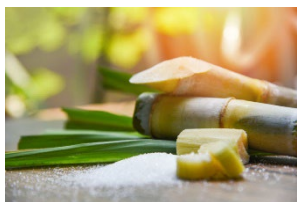
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## Production of Syrup Powder

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Dr. Vondel Reyes**

### Description:

Our team of scientists at LSU AgCenter have successfully optimized the spray drying conditions for syrup to develop a technique for producing a dry sugarcane syrup powder. This innovative method produces an ideal flavor agent for a variety of products such as seasonings for coffees, teas, and baked goods. This has the potential to unlock new commercial opportunities for sugarcane producers and product developers interested in creating innovative and shelf-stable products with unique flavor profiles.



### Advantages:

- Can be used with various syrups, allowing for the creation of seasoning products with a wider market appeal.
- Lower overall sugar consumption relative to syrups
- providing versatility and convenience in food preparation, or to make seasonings
- Increases the shelf life of the syrup



### Commercial Uses:

- Seasoning products
- Baked goods, snacks, and beverages
- Shelf-stable products



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