



**Food Science  
Department**

Disclosure AG-2012-16

## Great Tasting Protein Hydrolysates

**Inventors:** John W. Finley, Jack N. Losso

### **Description:**

AgCenter scientists have developed a method to reduce the bitter flavor of protein hydrolysates. Protein hydrolysates are small peptides and free amino acids that are more easily absorbed by the body and, therefore, get to muscles quickly. The peptides and amino acids result in bitter flavors and limit the palatability of hydrolysate-containing supplements. This technology allows greater degrees of hydrolysis, better flavor, and faster muscle recovery for athletes and casual exercisers alike. In addition, patients who have difficulty digesting proteins can benefit from these products.

### **Advantages:**

- Faster muscle development
- Better taste
- More protein

### **Commercial Uses:**

- Supplements
- Protein shakes

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