



**Food Science
Department**

Disclosure 0633

Healthy Flour Substitute

Description:

Agcenter scientists have created a partial substitute for bleach flour used in the preparation of baked goods and pastas. Using this new substitute adds omega 3 fatty acids and conjugated linoleic acid to the final product. These compounds offer many benefits to the heart, lower insulin resistance, and can help to fight certain types of cancer.

Advantages:

- Lowers cardiovascular risk
- Provides anti-carcinogens
- Helps manage insulin levels

Commercial Uses:

- Flour production

Intellectual Property on the Web:

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