



**Food Science
Department**

Disclosures 0603, 0604, 0715

Fenugreek Addition Method

Description:

AgCenter scientists have invented a new method to add fenugreek to a wide variety of foods and drinks. Meats, breads, eggs, muscadine juice, and tea can all contain a high enough level of fenugreek to help prevent glucose absorption and lower the glycemic index of the food or drink. This is important for both weight maintenance and managing diabetes as high glycemic index and high sugar foods contribute to obesity and diabetes.

Advantage:

- Allows diabetics to safely eat a wider variety of food
- Lowers weight gain potential from food

Commercial Uses:

- Development of diabetic friendly products
- Development of weight management products

Intellectual Property on the Web:

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