



**Food Science  
Department**

Disclosure 0906

## Natural Bread Mold Reducer

### **Description:**

AgCenter scientists have discovered a new natural extract that prevents bread from molding. Bread treated with this substance is stable for eight days at room temperature without any mold growth. This allows customers to enjoy their bread over a longer period and reduces the risk of eating bread with fungus on it.

### **Advantage:**

- Keeps bread longer
- Lowers risk of ingesting fungus

### **Commercial Uses:**

- Bread baking

### **Intellectual Property on the Web:**

[http://www.lsuagcenter.com/en/administration/about\\_us/chancellors\\_office/intellectual\\_property/](http://www.lsuagcenter.com/en/administration/about_us/chancellors_office/intellectual_property/)