



**Food Science  
Department**

Disclosure 0821

## GMP Extraction Method

### **Description:**

This invention is new way to extract glycomacropeptide (GMP) from dairy products. One can obtain very high GMP yields with astounding purity using this method. Expensive machinery, like a chromatographer, is not required for this process, leading to substantial savings. GMP extracted by this method can be further modified and used for many food applications and treatments for phenylketonuria (PKU). In addition, a unique textured curd is produced as a byproduct that can be used for other types of dairy products.

### **Advantage:**

- Higher GMP yields
- Higher GMP purity
- Cheaper processing
- Produces unique curd byproducts

### **Commercial Uses:**

- Food additive
- PKU treatment development

### **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/)