



**Food Science
Department**

Disclosure Ag-1205

Nutrient Enriching Rice Bran Treatment

Inventor: John W. Finley

Description:

This discovery is a novel method to treat rice bran and enhance its quality as it exits the rice mill. By treating rice bran at this stage, the flavor loss and nutritional quality degradation associated with rice bran processing are minimized. The process specifically protects the essential fatty acids and several types of vitamin E, including tocopherols and tocotrienols, in any extracted rice bran oil which can be further processed into supplements and pharmaceuticals. Also, the enhanced flavor of the rice bran itself allows it to be used in a wider variety of food products.

Advantage:

- Better flavor
- Higher nutritional content

Commercial Uses:

- Rice bran for food
- Rice bran oil
- Supplements
- Pharmaceuticals

Find Intellectual Property on the Web @ www.lsuagcenter.com/intellectual