



**Audubon Sugar  
Institute**

Disclosure Ag-1208

## Sugars for Masking Bitter Flavors

**Inventors:** Donal F. Day, Lee Madsen, Young Moon, Adam Hoogewind

### **Description:**

This discovery is the use of particular sugars as agents to mask bitter flavors in food and drinks. Experiments with alcoholic beverages shows that the sugars can reduce the amount of phenolic and alpha acids in hops that cause bitter or unpleasant flavors and improve the overall taste of the product. Reducing the amount of acids can also potentially reduce the acid reflux suffered by product users.

### **Advantage:**

- Better flavor
- Reduces stomach discomfort

### **Commercial Uses:**

- Alcoholic beverages
- Food products
- Flavor enhancement in medical products

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