



**Food Science  
Department**

Disclosure Ag-1201

## Low Glycemic Value Starch

**Inventors:** John W. Finley, Damien A. Narcisse

### **Description:**

LSU AgCenter scientists have developed a method to modify starch that greatly lowers its Glycemic Index value. The resulting starch does not gelatinize when processed, even at boiling temperatures, and remains indigestible in the stomach which reduces its glycemic and caloric values. With further research, the modified starch has the potential to obtain a glycemic value of less than 20 compared to 100 for normal starch.

### **Advantage:**

- Superior glycemic value reduction
- Lowers calorie content
- Greatly enhances starch resilience

### **Commercial Uses:**

- Bulking agent in pasta
- Bulking agent in baked goods

Find Intellectual Property on the Web @ [www.lsuagcenter.com/intellectual](http://www.lsuagcenter.com/intellectual)