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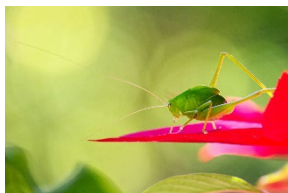
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Cricket Liquid Seasoning

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Description

A novel seasoning sauce made from powdered cricket protein offers a rich umami flavor profile while ensuring cost and time efficiency. This innovative product maximizes amino acid release and mimics the savory, smoky taste of soy sauce, based on consumer testing. Its key advantages include a simplified production process compared to traditional fermentation methods, high nutritional value, and alignment with sustainability trends. The sauce serves various market applications, enhancing stocks, soups, and sauces, fortifying food preparations with amino acids, and being incorporated into baked goods and savory dishes, thereby expanding the use of edible insects in the food industry.



Advantages:

- Cost and time-efficient production process
- Rich in amino acids, enhancing nutritional value
- Distinctive umami, savory, and smoky flavor profile
- Aligns with sustainability and health trends

Commercial Uses:

- Enhancement of stocks, soups, and sauces.
- Fortification of food preparations with total amino acids.
- Application in baked goods, seasonings, and savory foods.



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