



LSU AgCenter Office of Intellectual Property

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Liquid Collagen Creamer

Inventor: Dr. Jack Losso

Description:

LSU AgCenter scientists have developed a new method and composition for a collagen creamer that can be used in coffee. Current creamer options on the market offer little to no protein, high sugar and fat content, and no significant health benefits. This method and composition create a liquid collagen creamer that is high in protein, low in fat and sugar, and made from non-dairy proteins. This creamer can be used in both hot and cold beverages and is an excellent source of collagen protein, which is responsible for maintaining the strength and flexibility of hair, skin, and nails. With its outstanding flavor, aroma, and dissolving capacity, our creamer is an excellent source of protein with low fat and sugar content.



Advantages:

- Superior nutrition
- Easily digestible collagen peptides
- Reduces athletic recovery time
- Lubricates joints to increase mobility

Commercial Uses:

- Beverages
- Coffees
- Resistance training and body building



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