

A banner image featuring a hand reaching towards a glowing, interconnected network of nodes and lines, symbolizing intellectual property or technology. The text "LSU AgCenter Office of Intellectual Property" is overlaid on the right side.

LSU AgCenter Office of Intellectual Property

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Egg Powder Preservative

**Inventor: Dr. Witoon Prinyawiwatkul and
Dr. Yupeng Gao**

Description:



Our LSU AgCenter scientists have formulated a food preservation technique to keep your eggs fresher for longer using chitosan powder coating. Eggs are a great source of easily accessible protein, but by law in the US, retailers must refrigerate their eggs potentially causing issues for people without access to refrigeration. Our chitosan powder coating can extend the shelf life of your eggs by up to three weeks!

Chitosan is a non-toxic polymer with antimicrobial and antifungal properties that can inhibit the growth of harmful microorganisms on food. Unlike other preservation methods, our chitosan powder coating doesn't have a vinegar smell and dries quickly and eggs coated with our chitosan powder technique lasted seven weeks compared to only four weeks for uncoated eggs.

Advantages:



- Longer shelf life
- Non-Toxic
- Fast drying
- Odorless

Commercial Uses:

- Egg preservation
- Food stabilizer
- Food preservative



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