



LSU AgCenter Office of Intellectual Property

Disclosure Number: AG-2025-015

Process for Enhancing Nutritional Properties of Rice Bran

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Description

LSU AgCenter has a new innovative technology that transforms rice bran into a health-boosting ingredient, significantly increasing its antioxidant content. This process not only repurposes rice bran—an often-overlooked agricultural byproduct—into a premium functional food ingredient, but also benefits farmers economically by reducing waste. Without the need for additives, our natural approach caters to health-conscious consumers and opens doors for creating functional food ingredients, probiotic supplements, and value-added agricultural products.



Advantages:

- Increases the nutritional value of rice bran.
- Preserves essential nutrients and prevents degradation.
- Promotes environmentally friendly and sustainable agricultural methods.

Commercial Uses:

- Food Manufacturing
- Nutraceuticals and Dietary Supplements
- Animal Feed
- Sustainable Farming Initiatives



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