

GMP Protein Burns Fat, Boosts Bone Strength in Women



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The Wisconsin Alumni Research Foundation (WARF) is seeking commercial partners interested in developing dietary methods to fight body fat and increase bone mineral density in females using glycomacropeptide from cheese whey.

OVERVIEW

Bone mineral loss is a pervasive and potentially devastating consequence of aging. Post-menopausal women are at special risk for the fractures, fragility and debilitations linked to osteoporosis.

No foods or dietary supplements have been proven to increase bone mineralization, content or density. Glycomacropeptide (GMP) is a fat-fighting protein that also could fulfill this need. Found in cheese whey, GMP has been shown to improve fat metabolism, especially in females. Clearly, the protein holds promise as a dietary supplement to promote both healthy bones and body weight.

THE INVENTION

UW-Madison researchers have developed dietary approach to increase bone mineralization and fat metabolism in female humans and animals using GMP. The peptide can be isolated from whey using standard methods and administered in an effective amount as a food product, nutraceutical or dietary supplement.

APPLICATIONS

- Treating or preventing osteoporosis, osteopenia and other conditions related to bone weakening
- Fighting fat and obesity
- Nutritional supplements

KEY BENEFITS

THE WARF ADVANTAGE

Since its founding in 1925 as the patenting and licensing organization for the University of Wisconsin-Madison, WARF has been working with business and industry to transform university research into products that benefit society. WARF intellectual property managers and licensing staff members are leaders in the field of university-based technology transfer. They are familiar with the intricacies of patenting, have worked with researchers in relevant disciplines, understand industries and markets, and have negotiated innovative licensing strategies to meet the individual needs of business clients.



- GMP is naturally occurring and effective.
- Easily digestible and can be consumed during exercise
- Does not contain lactose

STAGE OF DEVELOPMENT

The development of this technology was supported by WARF Accelerator. WARF Accelerator selects WARF's most commercially promising technologies and provides expert assistance and funding to enable achievement of commercially significant milestones. WARF believes that these technologies are especially attractive opportunities for licensing.

ADDITIONAL INFORMATION

Related Portfolios

[WARF Accelerator Program Technologies](#)

Tech Fields

Food & Supplements - Nutraceuticals

CONTACT INFORMATION

For current licensing status, please contact Mark Staudt at mstaudt@warf.org or 608-960-9845.

