

Glucose Tolerance Testing Gel

The Innovation: Vegan, gelatin-like glucose tolerance testing gel that is palatable and easy to consume.

2024-001

Background: Understanding glucose metabolism is essential for prevention, diagnosis, and management of various conditions. The current Oral Glucose Tolerance Test (OGTT) to determine how the body reacts to glucose requires the patient to consume a glucose solution which contains 50 or more grams of glucose prior to a blood sample being taken. This drink is typically conceived as not being palatable. It is extremely sweet and tastes like flat, highly concentrated soda. Additionally, the amount of liquid in the drink that must be consumed is difficult for pediatric patients to finish, both due to the taste of the liquid and quantity of ounces.



Researchers at Children's Mercy and Kansas State University have developed an alternative product, a Glucose Tolerance Testing Gel. This gel is intended as a replacement for the glucose solution currently used. The gel created by this team is a vegan, gelatin-like product that has one source of carbohydrates. The vegan gel consists of all natural colors and flavors. It is palatable, and easy to consume. A smaller quantity of the gel needs to be consumed compared to the current glucose solution currently used in testing. The gel also has a similar texture and taste to commercialized gelatin products available in the consumer market/grocery stores, which is appealing to younger consumers.

Applications:

- Diabetes Screening/OGTT
- Home Testing Kits
- Dietary Research Studies
- Nutritional Education



Advantages:

- Vegan, gelatin-like, easy to consume
- Made with natural colors and flavors
- Convenient, palatable and preferred in consumer studies (market appeal)
- Reduced quantity and enhanced experience
- Potential for innovation

IP Status: Patent Pending