

- [54] **STABILIZED HIGH PROTEIN FOOD BAR**
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[57] **ABSTRACT**

A marshmallow product is disclosed for use in producing stabilized, high protein food bars. The product includes a marshmallow having a density of from 30 to 74 oz. per gallon in intimate admixture with a mixture of polyhydric alcohol, non-reducing sugar and high protein ingredients of reduced water binding capability with the high protein ingredients including heat treated protein and fat coated protein. The marshmallow product has a water activity, A_w , less than 0.85. The marshmallow product may also include fat coated vitamins.

- [56] **References Cited**
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8 Claims, No Drawings