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[54] **EDIBLE MICROWAVE SUSCEPTOR COMPOSITION**

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[58] **Field of Search** 426/89, 93, 96, 98, 426/601, 602, 618

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[57] **ABSTRACT**

An edible microwave composition is prepared for coating a food product to produce rapid, high temperature surface heating and/or browning on exposure to microwave energy. A method of heating/browning a food product includes the steps of coating a food product with a microwavable composition and subjecting the coated product to microwave energy. The microwavable composition essentially includes 1) about 8% to 97% of an edible oil; 2) about 1% to 90% of a selected microwave absorbing emulsifier; 3) about 0.1% to 30% of a supplemental microwave absorbing inorganic material; 4) about 2% to 90% of a microwave absorbing polyhydric alcohol; and in preferred compositions, 5) about 2% to 25% by weight of a thickener.

30 Claims, 1 Drawing Sheet