United States Patent [19]

Turrisi

[11] **Patent Number: 4,528,205**

[45] **Date of Patent: Jul. 9, 1985**

[54] **LOW CALORIE SYRUP**

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[21] Appl. No.: **569,105**

[22] Filed: **Jan. 9, 1984**

[51] **Int. Cl.**[3] **A23L 1/09**; A23L 1/04

[52] **U.S. Cl.** **426/613**; 426/658; 426/654; 426/804

[58] **Field of Search** 426/658, 654, 613, 804

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[57] **ABSTRACT**

A reduced calorie edible syrup containing a mixture of alginate and clarified xanthan gum is provided which exhibits special thickening and organoleptic properties. Butter containing syrups with this gum combination exhibit good phase stability.

13 Claims, No Drawings