

- [54] **EMULSIFIER SYSTEM**
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- [58] **Field of Search** ..... 426/194, 202, 362, 350, 426/417, 337, 339, 340, 189

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[57] **ABSTRACT**

The invention relates to emulsions, particularly low-calorie emulsions containing from 30–60 percent of fat, especially those of the water-in-oil type.

The emulsions are stabilized by partial glycerides of both saturated and unsaturated fatty acids, particularly monoglycerides.

The proportion of unsaturated fatty acid partial glycerides dominates the proportion of saturated fatty acid partial glycerides and the proportion of stearic acid partial glyceride dominates the remainder of saturated fatty acid partial glycerides.

**8 Claims, No Drawings**