

[54] **FOOD BAR AND METHOD OF MAKING**

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426/305; 426/309; 426/356

[57] **ABSTRACT**

[51] **Int. Cl.<sup>2</sup>** ..... **A23L 1/164**

A ready-to-eat food unit containing a major portion of coarse particles of toasted organically grown grain bound into a coherent unit by a binder consisting of a sweetened, low moisture whole milk product. The food unit is readily prepared by baking the granola-milk product and the finished unit is characterized by a chewy texture and a pleasing taste. The toasted grains may include minor portions of natural foods such as dates, coconut and the like. The food unit has an outstanding good shelf life.

[58] **Field of Search** ..... 426/93, 96, 145, 146, 147,  
426/185, 208, 274, 285, 305, 309, 350, 378,  
426/377, 356, 289, 296

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**8 Claims, No Drawings**