

[54] **LOW CALORIE CONTAINING IMITATION DAIRY PRODUCTS**

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[58] Field of Search **426/564, 570, 613, 582, 426/583, 654, 104**

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[57] **ABSTRACT**

Low-calorie imitation dairy products are obtained by elimination of the conventional triglyceride fat content and substituting therefor an edible partial glycerol ester emulsifier in which a major constituent is diglyceride, present in an amount of about 38–48%, based on the ester emulsifier weight. The triglyceride content is less than the mono- and diglyceride contents combined, the ratio of diglyceride to monoglyceride being about 5:1 to about 1.5:1.

33 Claims, No Drawings