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OTHER REFERENCES

Richmond, "Choice Confections," 1954 Manufacturing Confectioner Publishing Co., Oak Park, Ill. pages 27, 51 to 53, 265 to 267 (Copy in Gr. 172)

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[54] **PREPARATION OF MARSHMALLOW WITH MILK SOLIDS**
5 Claims, No Drawings

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 [50] Field of Search **99/134**

[56] **References Cited**

UNITED STATES PATENTS

2,847,311 8/1958 Doumak et al. **99/134**

ABSTRACT: A marshmallow confection containing milk solids and a method for making same are provided. In one process for making the marshmallow confection a syrup is prepared from a mono-saccharide sugar, a di-saccharide sugar and water by heating a mixture of these ingredients with agitation. The syrup mixture is thereafter cooled to a temperature less than the caramelization of milk solids, and a concentrated dispersion of milk solids is added thereto. A dispersion of a colloid, such as gelatin, is then added and the mixture is pumped through a beater so as to aerate the mixture. The mixture is then cooled and formed into pieces of desired shape and size.