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[54] **MOUTHFEEL AND LUBRICITY ENHANCING COMPOSITION**

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[*] Notice: This patent is subject to a terminal disclaimer.

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[52] **U.S. Cl.** **426/564**; 426/566; 426/611

[58] **Field of Search** 426/531, 601, 426/602, 603, 608, 611, 804, 564, 565, 566, 570, 572

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[57] **ABSTRACT**

A mouthfeel and lubricity enhancing composition for use in reduced fat food products is provided. The composition is an aqueous gel matrix of ester vesicles which is provided by a mixture of diacetyl tartaric acid mono fatty acid glyceride ester and a second ester having a hydrophilic-lipophilic balance of above about 10 and a melting point above about 100° F.

28 Claims, 2 Drawing Sheets