

United States Patent [19]

Karwowski et al.

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[54] **METHOD FOR MAKING AGGLOMERATED BITS CONTAINING ASPARTAME**

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Related U.S. Application Data

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[51] Int. Cl.⁴ **A23L 1/236**

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426/453

[58] Field of Search 426/285, 103, 453, 650,
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[57] **ABSTRACT**

This invention is a method for making agglomerated bits. The agglomerated bits are made by mixing aspartame and a bulking agent, desirably maltodextrin, with starch and a gum. Flavorings and dispersing agents can be added to this blend. Upon mixing of this blend, a vegetable oil and water mixture is added to the dry ingredients with mixing which causes agglomeration to occur. Following agglomeration, the agglomerated bits are dried and sifted through a screen. The agglomerated bits are suitable for use in home-cooked grain cereals and other foods.

9 Claims, No Drawings