

[54] **ACYLATED PROTEIN FOR COFFEE WHITENER FORMULATIONS**

2,729,628 1/1956 Mann..... 260/123.5

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[57] **ABSTRACT**

Related U.S. Application Data

[63] Continuation-in-part of Ser. No. 672,685, Oct. 2, 1967, abandoned.

A modified, edible protein suitable for use in human foods is provided by contacting an essentially unhydrolyzed edible protein dispersed in an aqueous alkaline medium with a modifying agent capable of acylating the functional groups of the protein which are electronegative in character and have replaceable hydrogen atoms for a period of time sufficient to provide an essentially unhydrolyzed modified protein having at least about 30 acyl groups per 10⁵ grams of protein. The modified protein may be used in a variety of food products and is particularly well suited for use in coffee whitener formulations.

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[51] Int. Cl..... **A23c 11/00**

[58] Field of Search 99/63, 64, 18, 14,
99/17, 20, 98; 260/112 R, 119, 123.5

[56] **References Cited**

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22 Claims, No Drawings