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# United States Patent [19]

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[54] **PREPARATION OF GRANULAR FOOD PRODUCT FOR INSTANT FOOD PREPARATION**

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[21] Appl. No.: **08/798,293**

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### [30] Foreign Application Priority Data

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[52] **U.S. Cl.** ..... **426/96**; 426/443; 426/601; 426/658; 426/661; 426/656; 426/657

[58] **Field of Search** ..... 426/72, 656, 657, 426/658, 661, 443, 96, 457, 601

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### [57] ABSTRACT

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A granular food product for preparation of instant foods is prepared by mixing an oil or fat with an edible carbohydrate and/or protein powder materials to obtain a first mixture, and then further edible carbohydrate and/or protein powder materials are mixed with the first mixture to obtain a second mixture which is powdery or dough-like and that mixture is formed into granules by moistening and particle-to-particle contacting, and then the granules are dried.

**19 Claims, No Drawings**