

[54] WHIPPED TOPPINGS	3,353,965	11/1967	Patterson	426/163
	3,434,848	3/1969	Katz	426/363
[75] Inventors: Rex J. Sims, Pleasantville; Harold D. Stahl, Hartsdale, both of N.Y.	3,597,233	8/1971	Patterson	426/163

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 [51] Int. Cl.²..... A23L 1/00
 [58] Field of Search 426/98, 163, 201, 363, 426/564

[56] **References Cited**
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2,786,765	3/1957	Prince	426/163
3,098,748	7/1963	Noznick et al.	426/98

[57] **ABSTRACT**

A dry, low-pH whipped topping mix, containing a fat encapsulated in a carbohydrate and employs an emulsifier system comprising a major amount of a first, strongly-hydrophilic, but pH-sensitive emulsifier and a minor amount of a second, pH-insensitive emulsifier. The dry topping mix can also include an edible acid. Rehydration and acidification of the dry topping mix causes controlled destabilization of the emulsion for effective whipping.

25 Claims, No Drawings