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Walker

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[54] **FLAVORING SYSTEM**

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Related U.S. Application Data

[63] Continuation of Ser. No. 985,373, Dec. 4, 1992, abandoned.

[51] Int. Cl.⁵ **A23L 1/30**

[52] U.S. Cl. **426/72; 426/73; 426/74; 426/548; 426/650; 426/651; 426/656; 426/657**

[58] Field of Search **426/72, 73, 74, 548, 426/549, 650, 651, 656, 657**

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[57] **ABSTRACT**

An improved method of preserving the flavor in a food product, such as a low calorie food bar, is characterized by stabilizing the flavoring by plating the flavoring on synthetic amorphous silica. An improved flavoring system for a food product contains aspartame and/or proteinaceous material in combination with a flavoring plated on synthetic amorphous silica.

8 Claims, No Drawings