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Harris et al.

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[54] **METHOD OF PREPARING REDUCED FAT FOODS**

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Related U.S. Application Data

[63] Continuation-in-part of Ser. No. 798,292, Nov. 26, 1991, abandoned, and a continuation-in-part of Ser. No. 908,728, Jul. 6, 1992, which is a continuation of Ser. No. 578,994, Sep. 6, 1990, abandoned, which is a continuation-in-part of Ser. No. 483,208, Feb. 20, 1990, abandoned.

[51] **Int. Cl.**[6] **A23L 1/05**

[52] **U.S. Cl.** **426/573;** 127/32; 127/71; 252/315.3; 426/578; 426/658; 426/661

[58] **Field of Search** 426/573, 578, 658, 661, 426/603, 604, 804; 127/29, 32, 33, 36, 38, 39, 40, 58, 65, 69, 70, 71; 252/315.3

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[57] **ABSTRACT**

A method of preparing reduced fat foods is provided which employs a fragmented, α-amylase hydrolyzed amylose precipitate. Amylose is precipitated and hydrolyzed with α-amylase and then fragmented to form an aqueous dispersion that is useful in replacing fat in a variety of food formulations. The amylose can be derived from a native starch which contains amylose, e.g. common corn starch and high amylose corn starch, by gelatinizing the starch followed by precipitation of the amylose.

13 Claims, 1 Drawing Sheet