

[54] **PROCESS FOR PRODUCING A DRY PRODUCT FOR FOOD PREPARATIONS**

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[21] Appl. No.: **815,757**

[22] Filed: **Jul. 14, 1977**

**Related U.S. Application Data**

[63] Continuation of Ser. No. 606,382, Aug. 20, 1975, abandoned.

[30] **Foreign Application Priority Data**

Aug. 21, 1974 [DE] Fed. Rep. of Germany ..... 2439993

[51] Int. Cl.<sup>2</sup> ..... **A23L 1/34; A23L 1/40; A23L 1/195**

[52] U.S. Cl. .... **426/96; 426/103; 426/285; 426/289; 426/589; 426/590**

[58] Field of Search ..... **426/589, 96, 103, 97, 426/285, 294, 295, 289, 661, 456, 590**

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[57] **ABSTRACT**

An edible, hydrophilic substance is wetted with water or an aqueous liquid to form a crumbly mass which is then uniformly mixed. A starch or starch-containing material is then folded into the mixed mass until a homogeneous blend is obtained which is then conditioned, crushed, if desired, dried and sifted to a particle size of about 100 to 300 microns. The weight ratio of hydrophilic substance to water and starch is such that the conditioned product is in the form of agglomerates comprising starch nuclei particles that are surrounded by or embedded in a protective layer of the hydrophilic substance.

The agglomerated product obtained can be mixed or blended with dry food ingredients to obtain an instant food product that can be readily and easily prepared by stirring in hot or cold water and which is free of lumps.

**13 Claims, No Drawings**