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These ingredients are added, in the order given, to a blender e.g. a Savage blender and blended for 10 minutes. Spray dried skim milk 1090 lbs. is then added and blending continued for a further 20 minutes.

## Stage 3

	Lbs.
Arachis oil.....	306
Oil-soluble vitamins-arachis oil mixture.....	6

The two ingredients are mixed by stirring with a slow speed stirrer for 10 minutes.

## Stage 4

Calcium caseinate (CASILAN Brand) .....	10×25 lbs.
Fortified arachis oil from Stage 3... (10 × 3.45 gallons).	10×31 lbs. 3 ozs.

25 lbs. of calcium caseinate are introduced into e.g. a large Hobart or Peerless mixer and with the paddle revolving at its slowest speed, 31 lbs. 3 ozs. (3.46 gallons) of fortified arachis oil are slowly added. When all the fortified arachis oil has been added, stirring is continued for not more than 5 minutes. The blended material is transferred to the blender containing the Stage 2 mixture, but mixing in the blender was not commenced until nine further calcium caseinate-fortified arachis oil premixes had been prepared as described above and transferred, in each case, to the blender.

## Stage 5

The blender then contains:	Lbs.
Blended material from Stage 2.....	1,442
Calcium Caseinate oil premixes from Stage 4.....	562

This mixture is blended for 15 minutes, before commencing discharge of the material to packing.

It will be appreciated that the foregoing detailed description is given by way of example only and that many modifications both as to ingredients and procedure may be made within the scope of the invention. Thus for example the calcium caseinate may be replaced by another assimilable caseinate, egg albumin or other assimilable protein provided it fulfills the stated requirements of low bulk density and pulverulent flaky form and is readily dispersible. Other fats than arachis oil which can be used include cottonseed oil, sesame oil and olive oil whilst the sucrose can be replaced by other sugars e.g. glucose. Obviously where different ingredients are

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chosen the proportions thereof may require adjustment particularly to provide a product having the desired balance from the point of view of palatability, physical stability and nutritional requirements.

5 We claim:

1. A human dietary preparation in the form of a powder dispersible in aqueous media, said preparation containing a protein-fat component consisting essentially of a dry, pulverulent, water-dispersible assimilable protein selected from the group consisting of a caseinate and water-soluble egg albumin, said protein having a bulk density not greater than 6.5 ccs./gm., and a stable, assimilable, bland fat having a melting point below 25° C., said fat having been applied in the liquid state to said dry protein and being present in an amount of about 1.25 to 2.00 parts by weight for each part by weight of said dry protein.

2. The preparation of claim 1 in which the protein is calcium caseinate.

3. The preparation of claim 1 in which the fat is arachis oil.

4. The preparation of claim 1 in which said dry protein has a bulk density of from 4.0 ccs./gm. to 6.5 ccs./gm.

5. A human dietary preparation in the form of a powder dispersible in aqueous media consisting essentially of a mixture of roller-dried calcium caseinate having a bulk density of from 4.0 ccs./gm. to 6.5 ccs./gm., said dried calcium caseinate having absorbed therein arachis oil, the ratio of oil to caseinate being approximately 1.25:1, said arachis oil having been applied in a liquid state to said dried calcium caseinate; milk protein; sucrose; water-soluble dextrin; vitamins A, C, D and E and vitamins of the B-complex; and iron, copper and manganese carbonates as trace elements, said mixture providing a complete human balanced diet.

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