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(54) **FOOD ADDITIVE SLURRY COMPOSITIONS AND POWDER COMPOSITIONS AND FOOD COMPOSITIONS CONTAINING THE SAME**

(75) Inventors: **Naoki Kubota**, Hyogo (JP); **Hisakazu Hojo**, Hyogo (JP)

(73) Assignee: **Maruo Calcium Company Limited**, Akashi (JP)

(\*) Notice: Subject to any disclaimer, the term of this patent is extended or adjusted under 35 U.S.C. 154(b) by 296 days.

This patent is subject to a terminal disclaimer.

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See application file for complete search history.

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*Primary Examiner*—Helen Pratt

(74) *Attorney, Agent, or Firm*—Armstrong, Kratz, Quintos, Hanson & Brooks, LLP

(57) **ABSTRACT**

A food additive slurry or powder composition is disclosed which comprises 100 parts by weight of at least one selected from the group consisting of calcium carbonate, calcium phosphate and dolomite (A) and 0.5 to 60 parts by weight of arabinogalactan (B). The food additive slurry composition of the present invention is highly concentrated and excellent in dispersion stability in liquid, which can be effectively utilized for the enrichment of calcium and/or magnesium by adding to foods such as yogurt, cow's milk, juice, milk powder, instant noodles and biscuits.

**10 Claims, No Drawings**