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Stanley et al.

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[54] METHOD OF PREPARING REDUCED FAT FOODS

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Related U.S. Application Data

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[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 starch hydrolysate. A granular starch hydrolysate or a debranched amylopectin starch precipitate is fragmented to form an aqueous dispersion that is useful in replacing fat in a variety of food formulations. A wet blend of the fragmented starch hydrolysate and a hydrophilic agent is dried. The dry blend can be easily redispersed in water to form a particle gel useful in replacing fat and/or oil in a food formulation.

33 Claims, No Drawings