United States Patent [19]

Keefer et al.

[11] **Patent Number: 4,748,026**

[45] **Date of Patent: May 31, 1988**

[54] **PROCESS FOR PRODUCTION OF A NO-STARCH SHELF STABLE YOGURT PRODUCT**

[75] Inventors: **Dorothy K. Keefer**, Walnut Creek; **Mark E. Murray**, Antioch, both of Calif.

[73] Assignee: **Nabisco Brands, Inc.**, Parsippany, N.J.

[21] Appl. No.: **897,755**

[22] Filed: **Aug. 15, 1986**

[51] **Int. Cl.**[4] **A23C 9/137**

[52] **U.S. Cl.** **426/43**; 426/61; 426/583

[58] **Field of Search** 426/43, 40, 42, 34–36, 426/522, 521, 580, 583, 409, 61–63

[56] **References Cited**

U.S. PATENT DOCUMENTS

1,080,920	12/1913	Mueler .	
2,253,614	8/1941	Epstein et al. .	
2,719,793	10/1955	Page et al. .	
2,824,804	2/1958	Mishima .	
3,054,684	9/1962	Smith .	
3,080,236	3/1963	Ferguson .	
3,084,052	2/1963	McLaughlin .	
3,235,387	2/1966	Stumbo et al. .	
3,269,842	8/1966	Mayer et al. .	
3,340,066	9/1967	Corbin .	
3,359,116	12/1967	Little et al. .	
3,385,714	5/1968	Smith .	
3,432,306	3/1969	Edwards .	
3,468,670	9/1969	Nilsson .	
3,539,363	11/1970	Morgan .	
3,932,680	1/1976	Egli .	
3,969,534	7/1976	Pavey et al.	426/34
4,066,794	1/1978	Schur .	
4,169,854	10/1979	Igoe .	
4,228,189	10/1980	Henson .	
4,235,934	11/1980	Egli .	
4,289,788	9/1981	Cajigas .	
4,609,554	9/1986	Barua et al.	426/43

FOREIGN PATENT DOCUMENTS

842720	5/1970	Canada .
1182682	2/1985	Canada .
942109	11/1963	United Kingdom .

OTHER PUBLICATIONS

Yogurt, vol. 1, by Dr. Jeremija Lj. Rasic and Dr. Joseph A. Kurmann, pp. 242–254 and 335–337.

Science and Technology Abstracts, Chemical Abstracts 46,7667.

Food Technology Abstracts 74,306, Mar. 1986.

Primary Examiner—Raymond N. Jones
Assistant Examiner—Marianne M. Cintins
Attorney, Agent, or Firm—Richard Kornutik

[57] **ABSTRACT**

This invention provides a method for producing shelf-stable yogurt product which exhibits a smooth, non-gritty texture and enhanced storage stability and the yogurt product produced by such a method. A yogurt product that is storage stable is that which does not have to be refrigerated, i.e., can be stored at room temperature for a period in excess of a few weeks without undergoing spoilage or a substantial breakdown in texture.

30 Claims, No Drawings