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United States Patent [19]

Harris et al.

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[54] **METHOD OF PREPARING REDUCED FAT FOODS**

[75] Inventors: **Donald W. Harris; Jeanette A. Little; Keith D. Stanley**, all of Decatur, Ill.

[73] Assignee: **A.E. Staley Manufacturing Company**, Decatur, Ill.

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Related U.S. Application Data

[63] Continuation-in-part of Ser. No. 918,862, Jul. 30, 1992, Ser. No. 918,861, Jul. 30, 1992, Ser. No. 918,951, Jul. 30, 1992, Ser. No. 918,952, Jul. 30, 1992, and Ser. No. 908,728, Jul. 6, 1992, which is a continuation of Ser. No. 578,994, Sep. 6, 1990, abandoned, which is a continuation-in-part of Ser. No. 483,208, Feb. 20, 1990, abandoned, said Ser. No. 918,862, and Ser. No. 918,861, each is a continuation-in-part of Ser. No. 746,381, Aug. 16, 1991, abandoned, and Ser. No. 798,291, Nov. 26, 1991, abandoned, said Ser. No. 918,951, is a continuation-in-part of Ser. No. 798,292, Nov. 26, 1991, abandoned, said Ser. No. 918,952, is a continuation-in-part of Ser. No. 746,432, Aug. 16, 1991, abandoned.

[51] **Int. Cl.**[6] **H23L 1/0522**

[52] **U.S. Cl.** **426/573**; 426/18; 426/28; 426/238; 426/578; 426/658; 426/661; 426/603; 426/604; 426/804; 127/29; 127/32; 127/33; 127/36; 127/38; 127/39; 127/40; 127/58; 127/65; 127/67; 127/70; 252/315.3

[58] **Field of Search** 426/18, 28, 238, 573, 426/578, 658, 661, 603, 604, 804; 127/29, 32, 33, 36, 38, 39, 40, 58, 65, 69–71; 252/315.3

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Primary Examiner—Joseph Golian

Attorney, Agent, or Firm—Arnold, White & Durkee

[57] **ABSTRACT**

A method of preparing reduced fat foods is provided which employs a retrograded, hydrolyzed, heat-treated, and fragmented, amylose starch. Amylose is precipitated and hydrolyzed with acid or α-amylase, solubles are removed by a heat treatment and the resulting solids are then fragmented to form an aqueous dispersion that is useful in replacing fat in a variety of food formulations. The amylose can be derived from a native starch which contains amylose, e.g. common corn starch and high amylose corn starch, by gelatinizing the starch followed by precipitation of the amylose.

21 Claims, No Drawings