

[54] 25 TO 65 WT. % FAT CONTENT  
WATER-IN-OIL EMULSION SPREAD  
WHOSE AQUEOUS PHASE COMPRISES A  
GELLING SYSTEM

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[57] ABSTRACT

Water-in-oil emulsion spread having a fat content rang-  
ing from 25 to 65 wt %, which comprises a dispersed  
aqueous phase containing a gelling system comprising  
at least on hydrocolloid (i) capable of forming a linear  
gel structure under conditions allowing gelling of said  
hydrocolloid (i) and at least one hydrocolloid (ii) capa-  
ble of forming a spherical gel structure under conditions  
allowing gelling of said hydrocolloid (ii).

Said spread being stable on storage and sufficiently  
unstable under temperature and shear conditions pre-  
vailing in the mouth to allow preception of watersolu-  
ble components of the aqueous phase.

6 Claims, No Drawings