

- [54] **PROCESS FOR PREPARING A DRIED AGGLOMERATED CEREAL MIXTURE**
- [75] Inventor: **Thom O. Martin**, Battle Creek, Mich.
- [73] Assignee: **General Foods Corporation**, White Plains, N.Y.
- [21] Appl. No.: **563,560**
- [22] Filed: **Mar. 31, 1975**

Related U.S. Application Data

- [63] Continuation-in-part of Ser. No. 457,687, April 3, 1974, abandoned.
- [51] Int. Cl.² **A23L 1/18**
- [52] U.S. Cl. **426/285; 426/93; 426/307**
- [58] Field of Search 426/93, 98, 96, 99, 426/103, 285, 307, 309, 618, 621, 625

References Cited

U.S. PATENT DOCUMENTS

- 2,278,466 4/1942 Musher 426/305 X

3,582,336	6/1971	Rasmusson	426/93
3,840,685	10/1974	Lyoll et al.	426/307
3,868,471	2/1975	Decelles	426/93 X
3,876,811	4/1975	Bonner et al.	426/93

OTHER PUBLICATIONS

International Multi Foods, Minneapolis, Minn., Oct. 1973, entitled "Sun Country Granola".

Primary Examiner—Raymond N. Jones
Attorney, Agent, or Firm—Bruno P. Struzzi; Thomas V. Sullivan; Mitchell D. Bittman

ABSTRACT

A natural, ready-to-eat breakfast cereal or snack product is produced by aggregating an assortment of amylaceous and proteinaceous particles around puffed and preferably at least partially cupped toasted cereal flakes which serve as focal points for the particles and thereby afford a multi-textured lower density and eating quality, the aggregates being preserved and agglomerated in a fat-syrup double or single coating.

25 Claims, No Drawings