

[54] CITRUS FIBER ADDITIVE PRODUCT AND PROCESS FOR MAKING SAME

[75] Inventor: Charles C. Lynn, Babson Park, Fla.

[73] Assignee: Ben Hill Griffin, Inc., Frostproof, Fla.

[21] Appl. No.: 34,642

[22] Filed: Apr. 30, 1979

Related U.S. Application Data

[63] Continuation-in-part of Ser. No. 866,840, Jan. 4, 1978, abandoned.

[51] Int. Cl.³ A21D 2/36; A23L 1/313; A23L 1/32

[52] U.S. Cl. 426/549; 426/613; 426/614; 426/646; 426/496; 426/472; 426/616

[58] Field of Search 426/472, 616, 68, 69, 426/549, 496, 646, 613, 614, 568

[56] **References Cited**

U.S. PATENT DOCUMENTS

| | | | |
|------------|--------|------------------|---------|
| Re. 22,865 | 4/1947 | Vincent | 426/616 |
| 2,147,521 | 2/1939 | Bustamante | 426/616 |

| | | | |
|-----------|--------|----------------|---------|
| 2,187,501 | 1/1940 | Lissauer | 426/616 |
| 2,471,363 | 5/1949 | Vincent | 426/616 |
| 2,548,510 | 4/1951 | Neal | 426/616 |

Primary Examiner—Jeanette M. Hunter
Attorney, Agent, or Firm—Arthur G. Yeager

[57] **ABSTRACT**

Preparing a citrus fiber additive for food products, made from about 80% orange and 20% grapefruit waste containing the peel, membrane, pulp and seed. After washing the fruit, removing the oil from the fruit, extracting the juice therefrom, chopping the waste into chunks, neutralizing the acid content of the chunks by the addition of calcium hydroxide, and pressing out and removing the wet molasses from the neutralized chunks, the process includes:

- A. blending in sesame grain flour;
- B. grinding such pressed chunks into about ¼ inch uniform particle size material;
- C. drying to less than about 7% moisture in moderate heat of about 210° F.-230° F. into a light tan colored material; and
- D. milling said material into a desired particle size.

17 Claims, No Drawings