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Whistler

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[54] **FAT SUBSTITUTE FOR PROCESSED FOODS**

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[58] **Field of Search** 127/29, 32, 36, 127/38, 69, 70, 71; 435/96; 426/28, 531

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[57] **ABSTRACT**

Small granule starches are subjected to partial hydrolysis with alpha-amylase or glucoamylase to produce a novel granular starch composition having an enzymatically hydrolyzed surface appearing diffuse and substantially non-porous under microscopic examination and exhibiting crystallinity characteristic of the corresponding native starch granules. The partially hydrolyzed granular starch exhibits fat mimic characteristics for use in reduced calorie processed foods.

13 Claims, No Drawings