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(12) **United States Patent**
Jones

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(54) **CONFECTIONERY PRODUCT MADE OF PROTEIN AND CARBOHYDRATE MATERIALS PRESENT IN A RELATIVE WEIGHT RATIO HIGHER THAN 1**

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(*) Notice: Subject to any disclaimer, the term of this patent is extended or adjusted under 35 U.S.C. 154(b) by 0 days.

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Related U.S. Application Data

(63) Continuation of application No. 08/246,369, filed on May 19, 1994, now abandoned, which is a continuation of application No. 07/891,929, filed on Jun. 1, 1992, now abandoned, which is a continuation of application No. 07/641,131, filed on Jan. 15, 1991, now abandoned.

(57) **ABSTRACT**

(51) **Int. Cl.**⁷ **A23J 1/00**; A23J 1/14;
A23J 1/08; A23J 1/20; A23J 1/12; A23G 3/00

A confectionery bar made up of a proteinaceous material and a carbohydrate material in a relative weight ratio higher than 1 and low in calorie content. The bar is made from (A) a proteinaceous material having a water absorption property of less than 2.5 grams of water per gram of protein at pH 5.5, and that is capable of emulsification with (B) a carbohydrate material that is digestible or indigestible. The bar is produced by cold extrusion. The proteinaceous material and the carbohydrate material are both present in a protein to carbohydrate ratio higher than 1. The proteinaceous material has a filler protein and a binding protein. The bar produced is very palatable, easy to masticate and has good organoleptic properties. It may be coated or not as desired.

(52) **U.S. Cl.** **426/656**; 426/658; 426/660

(58) **Field of Search** 426/656, 658,
426/660

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7 Claims, No Drawings