US006465032B1

(12) **United States Patent**
Hollar

(10) **Patent No.: US 6,465,032 B1**
(45) **Date of Patent: Oct. 15, 2002**

(54) **METHOD OF FORMING A RECONSTITUTED COMPOSITION CONTAINING PROTEIN AND CARBOHYDRATE AT ELEVATED TOTAL SOLIDS CONTENT**

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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.

(21) Appl. No.: **09/550,715**

(22) Filed: **Apr. 17, 2000**

(51) **Int. Cl.**[7] **A23C 9/16**; A23L 1/00

(52) **U.S. Cl.** **426/506**; 426/519; 426/520; 426/588; 426/656; 426/658

(58) **Field of Search** 426/660, 519, 426/520, 588, 569, 506, 800, 801, 658, 656

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(57) **ABSTRACT**

Methods of forming reconstituted compositions containing protein and carbohydrate at elevated total solids content are disclosed. The methods of the present invention may be used in the production of confectionery.

13 Claims, No Drawings