

[54] IMITATION CHEESE PRODUCTS

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[58] Field of Search 426/582, 575, 601, 656, 426/573, 576, 601, 602, 613

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[57] ABSTRACT

Imitation cheese products are disclosed which consist essentially of from about 0.5 to about 3.0 weight percent kappa carrageenan, from about 1.5 to about 12.0 weight percent gelatin, from about 3 to about 30 weight percent of an edible fat and from about 40 to about 65 weight percent water, in which the gelatin and carrageenan are present as a structurally firm continuous aqueous carrageenan/gelatin phase matrix at refrigeration temperature.

7 Claims, 2 Drawing Figures

