



US005264235A

United States Patent [19]

[11] Patent Number: **5,264,235**

Duckworth

[45] Date of Patent: * **Nov. 23, 1993**

[54] **FOOD PRODUCT**

[75] Inventor: **Michael Duckworth**, Bedford, United Kingdom

[73] Assignee: **Campbell Frozen Foods Ltd.**, Salford, England

[*] Notice: The portion of the term of this patent subsequent to Jan. 12, 2010 has been disclaimed.

[21] Appl. No.: **899,612**

[22] Filed: **Jun. 15, 1992**

Related U.S. Application Data

[62] Division of Ser. No. 634,130, Jan. 4, 1991, Pat. No. 5,178,895.

[30] **Foreign Application Priority Data**

Jul. 4, 1988 [GB] United Kingdom 8815880

[51] Int. Cl.⁵ **A23L 1/05**

[52] U.S. Cl. **426/589; 426/661; 426/106**

[58] Field of Search **426/589, 661, 234, 243, 426/106**

[56] **References Cited**

U.S. PATENT DOCUMENTS

4,220,671 9/1980 Kahn 426/589

4,363,824	12/1982	Willi	426/589
4,368,212	1/1983	Heckman	426/589
4,415,599	11/1983	Bos	426/579
4,425,368	1/1984	Walkins	426/234
4,492,714	1/1985	Cooper	426/602
4,568,551	2/1986	Seewi	426/99
4,810,518	3/1989	Haisman	426/589

OTHER PUBLICATIONS

Maltren, *The Functional Edge*, Brochure, p. 16.

Primary Examiner—Carolyn Paden

Attorney, Agent, or Firm—Synnestvedt & Lechner

[57] **ABSTRACT**

A frozen precursor of a starch-thickened, cream-style food product, drinkable after heating without stirring in a microwave oven, comprising a freeze-resistant container suitable for heating in a microwave oven, a homogenous mixture in the container, the container and the mixture being at a temperature in a range from about -15° to about -20° C. The mixture comprises product flavoring components, spray-dried creaming ingredients based on vegetable oil, and granules of at least one acid-stable and freeze-thaw stable starch and maltodextrin in water, the starch granules being heat-swollen to about 70% to about 80% of their total swelling potential.

11 Claims, 1 Drawing Sheet