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**Vaslin et al.**

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(54) **FOOD COMPOSITION IN THE FORM OF A DRY EMULSION, PREPARATION METHOD AND USE THEREOF**

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(57) **ABSTRACT**

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The invention concerns a dry emulsion characterised in that it is obtained by drying a dispersion of at least a weakly soluble edible substance also called active substance (MA) in a continuous phase comprising: at least an emulsifier (E) containing at least a partially hydrolysed vegetable protein (protein lysate) whereof the degree of hydrolysis ranges between 0 (excluded) and less than 5%; and at least a water soluble or water dispersible interstitial filler (ARI) containing at least a partially hydrolysed vegetable protein (protein lysate) whereof the degree of hydrolysis ranges between 5 and 40%. The invention also concerns a method for preparing said emulsions, comprising the following steps: (i) a first step consists in preparing a dispersion in water or in an aqueous phase comprising at least a hydrophobic active substance (MA), at least an emulsifier (E), and at least a filler (ARI); (ii) the second step consists in drying said dispersion until a dry emulsion is formed. The invention further concerns the use of said dry emulsions for making food compositions.

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(58) **Field of Search** ..... 426/589, 602,  
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**21 Claims, No Drawings**