tempered product whipped to a 250% overrun in 4 minutes. The product had good body, texture and peak.

Example 27

Ingredients:	Percent parts by weight
Hydrogenated cottonseed oil (30° C. congeal point)	36
Propylene glycol monolaurate (having approximately 50% mono-esters)	13
Hydroxylated soy lecithin	1
Sucrose	25
Non-fat milk solids	25

25 lbs. of the non-fat milk solids and 25 lbs. of sucrose were dissolved in 50 lbs. of water in the aqueous phase which was then emulsified with the fat phase in accordance with the above parts by weight. The emulsion was then dried in accordance with the process of Example 12. Part of the dried product was tempered in accordance with the procedure of Example 12. The tempered product was then whipped in homogenized whole milk in accordance with the procedure of Example 2. The tempered product whipped to a 257% overrun in 4 minutes and the product had good texture, and fairly stiff peak.

Example 28

Ingredients:	Percent parts by weight
Hydrogenated cottonseed oil (30° C. congeal point)	36
Propylene glycol mono-myristate (having approximately 60% mono-esters)	13
Hydroxylated soy lecithin	1
Sucrose	25
Non-fat milk solids	25

25 lbs. of the non-fat milk solids and 25 lbs. of sucrose were dissolved in 50 lbs. of water in the aqueous phase and was then emulsified with the fat phase in accordance with the above parts by weight. The emulsion was then dried in accordance with the process of Example 12. Part of the dried product was tempered in accordance with the procedure of Example 12. The tempered product was then whipped in homogenized whole milk in accordance with the procedure of Example 2. The tempered product whipped to a 225% overrun in 3 minutes. The product had good texture, and fairly stiff peak.

It will be understood that while the present invention has been described in part by means of the specific examples, reference should be had to the appended claims for the definition of the scope of the invention. The phrase "dried emulsion" in the claims refers to the product obtained when a liquid emulsion of the fat phase in an aqueous solution of the hydrophilic encapsulating solids is dried by any of the aforementioned methods to a low moisture content, e.g., 0.5%–2.5%, although this percent moisture is disclosed for purposes of description and not by way of limitation. The term "emulsion" means the dispersion of the fat and the hydrophilic encapsulating solids created when the melted fatty constituents are agitated and preferably homogenized in the aqueous phase prior to drying; homogenization pressures in the order of 500 p.s.i. (gauge) have been found adequate, although even higher homogenization pressures ranging up to 2000 p.s.i. (gauge) may be practiced. The "partial ester of a glycol and a higher fatty acid" recited in the claims contemplates a class of compounds obtained by the esterification of one or more glycol groups and involving the production of essentially a mono-ester for each glycol group, although di-esters may also be formed in the process. Since fatty acids are available only as mixtures thereof, the reacted fatty acid will usually vary for each ester such that the expression "partial ester of a glycol and a higher fatty acid" also contemplates a mixture of such partial esters having different higher fatty acids.

What is claimed is:

1. A powdered fat composition for use as a topping or shortening comprising a dried emulsion of a fat and the partial ester of an edible glycol and a higher saturated fatty acid in a matrix of hydrophilic edible encapsulating solids selected from a group consisting of proteinaceous materials and mixtures of proteinaceous and carbohydrate materials.

2. A powdered fat composition for use as a topping or shortening comprising a dried emulsion of a fat, lecithin, and the partial ester of an edible glycol and a higher saturated fatty acid in a matrix of hydrophilic edible encapsulating solids selected from a group consisting of proteinaceous materials and mixtures of proteinaceous and carbohydrate materials.

3. A powdered fat composition for use as a topping or shortening comprising a dried emulsion of a fat, hydroxylated lecithin, and the partial ester of an edible glycol and a higher saturated fatty acid in a matrix of hydrophilic edible encapsulating solids selected from a group consisting of proteinaceous materials and mixtures of proteinaceous and carbohydrate materials.

4. A powdered fat composition as defined in claim 1, wherein the carbohydrate material is sugar.

5. A powdered fat composition for use as a topping or shortening comprising a dried emulsion of a fat and the partial ester of an edible glycol and a higher saturated fatty acid in a matrix of hydrophilic edible encapsulating solids selected from a group consisting of proteinaceous materials and mixtures of proteinaceous and carbohydrate materials, said solids including a neutral water soluble form of casein.

6. A powdered fat composition for use as a topping or shortening comprising a dried emulsion of a fat and the partial ester of an edible glycol and a higher saturated fatty acid in a matrix of hydrophilic edible encapsulating solids selected from a group consisting of proteinaceous materials and mixtures of proteinaceous and carbohydrate materials, said solids including non-fat milk solids.

7. A powdered fat composition as defined in claim 2 wherein the carbohydrate material is sugar.

8. A powdered fat composition for use as a topping or shortening comprising a dried emulsion of a fat, and the partial ester of an edible glycol and a higher fatty acid in a matrix of hydrophilic edible encapsulating solids, said encapsulating solids being selected from a group consisting of proteinaceous materials and mixtures of proteinaceous and carbohydrate materials, the fatty acids in said partial ester having chain lengths ranging from 12–22 carbon atoms and being substantially saturated.

9. A powdered fat composition as defined in claim 8 wherein the carbohydrate material is sugar.

10. A powdered fat composition for use as a topping or shortening according to claim 8, wherein the glycol is propylene glycol and the higher fatty acid is stearic acid in said partial ester.

11. A powdered fat composition for use as a topping or shortening according to claim 8, wherein the glycol is propylene glycol and the higher fatty acid is palmitic acid in said partial ester.

12. A powdered fat composition for use as a topping or shortening according to claim 8, wherein the glycol is propylene glycol and the higher fatty acids are stearic and palmitic acids.

13. A powdered fat composition for use as a topping or shortening according to claim 8, wherein the ester has a mono-ester content greater than 40% and less than 80%.

14. A powdered fat composition for use as a topping or shortening comprising a dried emulsion of a fat, lecithin, and the partial ester of an edible glycol and a higher fatty acid in a matrix of hydrophilic edible encapsulating solids, said encapsulating solids being selected from a group consisting of proteinaceous materials and mixtures of proteinaceous and carbohydrate materials, the fatty acids in