



# United States Patent [19]

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Harris et al.

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- [54] **METHOD OF PREPARING REDUCED FAT FOODS**
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### Related U.S. Application Data

- [63] Continuation-in-part of Ser. No. 918,862, Jul. 30, 1992, and a continuation-in-part of Ser. No. 908,728, Jul. 6, 1992, which is a continuation of Ser. No. 578,994, Sep. 6, 1990, abandoned, which is a continuation-in-part of Ser. No. 483,208, Feb. 20, 1990, abandoned, said Ser. No. 918,862, is a continuation-in-part of Ser. No. 746,381, Aug. 16, 1991, abandoned, and a continuation-in-part of Ser. No. 798,291, Nov. 26, 1991, abandoned.
- [51] Int. Cl.<sup>5</sup> ..... **A23L 1/05**
- [52] U.S. Cl. .... **426/573; 426/549;**  
**426/661; 426/804**
- [58] Field of Search ..... **426/661, 573, 578, 658,**  
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**39, 40, 58, 65, 69-71; 252/315.3**

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### [57] ABSTRACT

A method of preparing reduced fat foods is provided which employs a recrystallized and fragmented amylose precipitate. A starch having both amylose and amylopectin is gelatinized to allow preparation of pure amylose as a permeate of membrane foltration. the amylose is precipitated, recrystallized and then fragmented to form an aqueous dispersion that is useful in replacing fat in a variety of food formulations. The amylose precipitate can be derived from a starch which contains amylose, e.g. common corn starch, by gelatinizing the starch followed by precipitation of the amylose separation.

7 Claims, No Drawings