United States Patent [19]

Furda et al.

[11] **3,973,049**

[45] **Aug. 3, 1976**

[54] **METHOD OF MIXING FLAVORS AND FIXED COMPOSITION COMPRISING DERIVATIZED SYNTHETIC POLYSACCHARIDES**

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[22] Filed: **Mar. 14, 1974**

[21] Appl. No.: **450,944**

[52] **U.S. Cl.** **426/533;** 426/534; 426/650; 426/658

[51] **Int. Cl.**[2] **A23L 1/22**

[58] **Field of Search** ..... 426/175, 190, 227, 228, 426/365, 213, 222, 221, 590, 534, 533, 658, 650, 310; 260/234 R, 224

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[57] **ABSTRACT**

Synthetic polysaccharides when esterified with a substituted dicarboxylic acid anhydride furnish products possessing excellent oil fixative and stabilizing properties.

6 Claims, No Drawings