

- [54] **INTERMEDIATE MOISTURE,
READY-TO-USE FROZEN WHIPPABLE
FOODS**
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426/573; 426/602; 426/613; 426/597; 426/599**
- [58] Field of Search **426/570, 572, 564**

[56] **References Cited**

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[57] **ABSTRACT**

Microbiologically stable intermediate-moisture whipple or whipped foods which remain soft and ready for use at freezer temperatures and which can be maintained at room temperature and refrigerator temperature for an extended period of time having an oil-in-water emulsion with a controlled sugar-fat ratio. The foods contain 15-45% water, sugar in a ratio to water of 1-2:1, about 2.5 to 30% fat, the sugar comprises at least one of fructose, dextrose plus fructose is at least 50% of the total sugar and at least one unsaturated fat. Water activity of the products are from about 0.8 to 0.9.

28 Claims, No Drawings