

[54] PREVENTING THE MAILLARD REACTION IN SYNTHETIC DIETARY COMPOSITIONS

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[21] Appl. No.: 808,765

[22] Filed: Jun. 22, 1977

[51] Int. Cl.² A23L 1/00; A23L 1/187; A23L 1/40; A23L 2/00

[52] U.S. Cl. 426/96; 426/103; 426/331; 426/589; 426/579; 426/590; 426/804; 426/656

[58] Field of Search 426/89, 96, 103, 302, 426/321, 533, 661, 589, 73, 74, 577, 804, 590, 331, 459, 471, 598, 656

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Primary Examiner—Jeanette M. Hunter

[57] ABSTRACT

The Maillard-type browning reaction between (1) nitrogen containing compounds, such as amino acids, other nitrogen containing proteinaceous materials and nitrogen containing vitamins, and other non-proteinaceous nitrogen containing compounds and (2) such carbonyl compounds (aldehyde or ketone group containing compounds) as reducing sugars is prevented or substantially retarded, so as to improve the storage life, without otherwise altering the properties, of a solid composition containing both the nitrogen compounds and the carbonyl compounds, by separating the nitrogen compounds from the carbonyl compounds with a starch (which may be partially hydrolyzed) having a D.E. number between 0 and 24.

40 Claims, No Drawings