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(54) **STABLE PROTEIN-FREE WHIPPABLE FOOD PRODUCT**

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A23L 1/05 (2006.01)

(52) **U.S. Cl.** **426/564**; 426/572

(58) **Field of Classification Search** 426/564, 426/572

See application file for complete search history.

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(57) **ABSTRACT**

The present invention provides a substantially protein-free whippable food product having improved stability characteristics without detectable change in the organoleptic characteristics. The product comprises triglyceride fat, one or more sugars, an emulsifier component, a starch component comprising one or more NOSA starches and one or more hydrophilic starches, and optionally an acid component. This product can be stored frozen or at ambient temperatures for extended periods of time and can also be whipped and displayed at ambient temperatures.

14 Claims, No Drawings