

United States Patent [19]

Lang

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[54] **FONDANT AND FOOD BARS PRODUCED THEREFROM**

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[73] Assignee: **General Foods Corporation, White Plains, N.Y.**

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[51] Int. Cl.⁴ **A23G 3/00**

[52] U.S. Cl. **426/93; 426/103; 426/572; 426/659; 426/660; 426/810**

[58] Field of Search **426/572, 659, 810, 103, 426/93, 331, 660**

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[57] **ABSTRACT**

An intermediate moisture, polyhydric alcohol-free, cooked fondant to be used in the production of food bars. This cooked fondant can be used in the production of different types of food bars, by mixing the fondant with various dry ingredients, including dry grains, nuts, and fruits. The soft, chewy food bars are processed without the use of polyhydric alcohols, by adding free water and sucrose to the fondant prior to cooking. This added free water is available to migrate from the cooked fondant to the dry ingredients after the food bars are produced, and this results in a smaller amount of sugar crystallization and a soft, chewy bar.

9 Claims, No Drawings