

[54] **PROTEIN-FREE SYNTHETIC MILK OR THE LIKE**

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[ \* ] Notice: The portion of the term of this patent subsequent to Dec. 30, 1997, has been disclaimed.

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[58] Field of Search ..... **426/103, 564, 570, 602, 426/613, 658, 601**

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[57] **ABSTRACT**

Protein-free, preferably non-dairy, emulsified food products such as low or non-sugar synthetic milk and creams are provided which exhibit desirable organoleptic properties virtually identical with or even exceeding those of the corresponding dairy products and have excellent storage and freeze-thaw characteristics. The products hereof can be in liquid, frozen or dried form and include a base which consists essentially of respective amounts of non-sweet, water soluble, carbohydrates having a D.E. of from about 10 to 70, fat in particulate form, and an emulsifier for maintaining the carbohydrate and fat is a stable aqueous dispersion. Stability of the products of the invention is achieved without the presence of protein or large amounts of sugar as has heretofore been thought necessary, so that the products can be used in lieu of traditional relatively non-sweet dairy products by persons having an intolerance to milk protein, for example. Further optional features can also be employed in the products hereof, e.g., nutritional additives, flavoring and coloring agents, pH modifiers, buffers, sweeteners and stabilizers.

**18 Claims, No Drawings**