

[54] **PREPARATION OF FAT-CONTAINING BEVERAGES**

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Related U.S. Application Data

[63] Continuation-in-part of Ser. No. 351,729, April 16, 1973, abandoned.

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[51] Int. Cl.² **A23G 9/00; A23G 9/04**

[58] Field of Search **426/143, 144, 564, 565, 426/567, 569, 580, 524, 601; 98, 99, 579, 101**

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[57] **ABSTRACT**

Fat-containing beverages such as shakes for frozen storage and thawing by reconstitution are prepared by vigorously mixing edible fat in liquid state with an edible hydrophilic film former and water while the film former is in saturated solution to encapsulate the fat with the film former and produce a stable dispersion. Thereafter, additional water is added to dilute the dispersion to the consistency of the beverage being prepared and the diluted dispersion is mixed to produce a smooth uniform dispersion and overrun, and frozen to a hard solid mass. Several configurations of the frozen beverage especially adapted for rapid reconstitution by microwave energy are disclosed.

18 Claims, 8 Drawing Figures