

United States Patent [19]

Michnowski

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[54] **PROCESS FOR MAKING A NUTRITIONAL BAR**

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[51] Int. Cl.⁴ **A23G 3/00**

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[58] Field of Search **426/72, 93, 96, 103, 426/293, 618, 660, 516, 804, 808, 648, 658, 305, 307, 309, 810, 560**

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[57] **ABSTRACT**

A high protein, low or no lactose, vitamin and mineral fortified nutritionally balanced snack is composed of a corn syrup, a confectioner's coating material which is normally solid at room temperature, a wetting agent, a vitamin and mineral premix, at least one high carbohydrate content source and at least one high protein content source. Each bar contains less than approximately 10% by weight water and has a shelf life of at least approximately six to twelve months. The nutritional bars are extruded with no cooking being necessary and thus the vitamins and minerals retain their high potency. The confectioner's coating is distributed substantially uniformly throughout the extrudate and provides integrity to the shape of the snack. The bar is packaged in a foil laminate film packing which can be flushed with an inert gas before sealing in order to substantially eliminate the oxygen content in the sealed packages.

14 Claims, No Drawings