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**Singh et al.**

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(54) **PHYTOGLYCOGEN COATED FOOD AND PROCESS OF PREPARING**

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(\* ) Notice: Subject to any disclaimer, the term of this patent is extended or adjusted under 35 U.S.C. 154(b) by 0 days.

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(57) **ABSTRACT**

**U.S. PATENT DOCUMENTS**

Phytoglycogen coatings on Ready-to-Eat cereals provide extended bowl life. When added to food surfaces prior to frying, phytoglycogen decreases loss of crispness during post-frying storage, and also improves the appearance and flavor of the fried product.

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**15 Claims, 1 Drawing Sheet**

