United States Patent [19]

Hutchison et al.

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[54] **COATED FIBROUS CELLULOSE PRODUCT AND PROCESS**

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Related U.S. Application Data

[63] Continuation-in-part of Ser. No. 701,147, Jun. 30, 1976, abandoned.

[51] **Int. Cl.**[2] **A23L 1/04**

[52] **U.S. Cl.** **426/96;** 426/573; 426/456; 426/104; 426/804

[58] **Field of Search** 426/96, 103, 302, 573, 426/658, 456, 804, 104

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[57] **ABSTRACT**

An edible fibrous cellulose product encapsulated in a polyhydric alcohol and gum solution to produce a low calorie base product for the manufacture of foods. The encapsulation process consists of coating the surface of the fibrous cellulose material with the gum solution, containing polyhydric alcohol, then optionally drying the mixture to provide a free-flowing product.

30 Claims, No Drawings