individual, non-starch ingredients of said food product with water and a gelatinized, amylose-containing starch product which has been inhibited by reaction with a polyfunctional crosslinking agent so that it has a granule swelling power in the order of from about 8 to 32, said starch product being in pulverized form such that no more than about 25%, by weight, of its particles will be retained on a #12 mesh U.S. Standard Sieve and no more than about 60%, by weight, of its particles will pass through a #100 mesh U.S. Standard Sieve, the mixture thus prepared containing at least about 10%, by weight, of water; and, (2) thereupon heating the resulting mixture at a temperature of at least about 160° F. so as to effect the swelling of the starch particles therein.

2. The process of claim 1, wherein said polyfunctional crosslinking agent is selected from the group consisting of aliphatic dihalides, ether forming epoxy halogen compounds, cyanuric chloride, phosphorus oxychloride, metaphosphates, polymetaphosphates, formaldehyde, formaldehyde containing resins and prepolymers, succinic anhydride, mixtures of adipic acid and acetic anhydride, and mixtures of citric acid and acetic anhydride.

3. The process of claim 1, in which the heated resulting mixture of step (2) is rendered sterile by subjecting the same to a temperature of at least about 212° F. and a pressure of at least one atmosphere.

4. The process of claim 1, in which the said resulting mixture has a maximum pH at a level of 4.5 and is

heated to a temperature of at least about 160° F. so as to effect the swelling of the starch particles therein and the sterilization thereof.

5. The process of claim 4, wherein said polyfunctional crosslinking agent is selected from the group consisting of aliphatic dihalides, ether forming epoxy halogen compounds, cyanuric chloride, phosphorus oxychloride, metaphosphates, polymetaphosphates, formaldehyde, formaldehyde containing resins and prepolymers, succinic anhydride, mixtures of adipic acid and acetic anhydride, and mixtures of citric acid and acetic anhydride.

6. The food product resulting from the process of claim 1.

References Cited

UNITED STATES PATENTS

2,500,950	3/1950	Konigsberg	260—233.3
2,508,533	5/1950	Olsen	99—139 XR
2,548,263	4/1951	Hofman	99—139 XR
2,733,238	1/1956	Kerr	99—139 XR
2,977,356	3/1961	Cummerford et al.	99—139 XR

RAYMOND N. JONES, *Primary Examiner.*

J. M. HUNTER, *Assistant Examiner.*

U.S. Cl. X.R.

99—28, 92, 101, 124, 134, 139, 144