United States Patent [19]

Giddey et al.

[11] **Patent Number: 4,671,966**

[45] **Date of Patent: Jun. 9, 1987**

[54] **METHOD FOR FABRICATING A THICKENER CONCENTRATE FOR THICKENING SAUCES**

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[21] Appl. No.: **758,419**

[22] Filed: **Jul. 24, 1985**

[30] **Foreign Application Priority Data**

Jul. 30, 1984 [CH] Switzerland 3680/84

[51] **Int. Cl.**[4] **A23L 1/195**; A23L 1/10

[52] **U.S. Cl.** **426/589**; 426/602; 426/613; 426/578; 426/661

[58] **Field of Search** 426/602, 613, 578, 589, 426/661

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[57] **ABSTRACT**

A fatty material and a starch product are brought together and sterilized, then a quantity of sterilized water is added and, by violent agitation, an emulsion is formed which is stored in a pressure dispensing bottle. Measured doses of this emulsion are used as thickeners in daily kitchen use.

6 Claims, No Drawings