United States Patent [19]

Igoe

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[54] **MILK SHAKE AND SOFT SERVE FROZEN DESSERT STABILIZER**

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[52] **U.S. Cl.** **426/573**; 426/575; 426/654; 426/565

[58] **Field of Search** 426/573, 575, 654, 583, 426/565, 566, 567

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[57] **ABSTRACT**

A blend of gums is disclosed which is useful as a milk shake stabilizer. The blend comprises guar, xanthan gum, carrageenan, and, optionally, locust bean gum.

2 Claims, No Drawings