

United States Patent [19]

Sorge et al.

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[54] **METHOD FOR AGGLOMERATING ASPARTAME AND ACID-CONTAINING MIXES**

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[52] U.S. Cl. **426/285; 426/548; 426/590; 426/453**

[58] Field of Search **426/285, 453, 520, 548, 426/590**

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[57] **ABSTRACT**

The present invention provides a method for agglomerating a comestible mix without the addition of moisture. At least 30% of a food-acid chosen from the group consisting of anhydrous citric acid, malic acid and combinations thereof, and at least 3% aspartame is blended with other food approved materials like bulking agents, flavorants, colorants, starches or proteins. The blending is effected at an elevated temperature, the temperature being 140° to 200° F. The blending period is for a time effective to produce a desired agglomerate size. The product is cooled and then may be packaged for direct consumption. Agglomerates consisting of aspartame and the food acid can be made with as little as 0.5% aspartame.

12 Claims, No Drawings