

**United States Patent** [19]

Noreille et al.

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[54] **AGGLOMERATION METHOD**

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[63] Continuation of Ser. No. 741,456, Jun. 5, 1985, abandoned.

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426/285

[58] **Field of Search** ..... 426/285, 454, 453

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[57] **ABSTRACT**

A particulate comestible material is agglomerated by forming a flowable phase on the particle surfaces, consolidating the particles by passing them through a nip and resolidifying the flowable phase. The color, texture and density may be adjusted by controlling the degree of consolidation and the conditions of flowable phase formation.

**10 Claims, 1 Drawing Sheet**