

[54] **FOOD BAR AND PROCESS OF PREPARING SAME**

[75] **Inventors: Ray G. Kelly, Kirkwood; Kenneth R. Pruitt, Sr., Arnold; Alvin L. Kershman, Bridgeton, all of Mo.**

[73] **Assignee: Sunmark, Inc., St. Louis, Mo.**

[21] **Appl. No.: 586,970**

[22] **Filed: June 16, 1975**
(Under 37 CFR 1.47)

Related U.S. Application Data

[63] **Continuation of Ser. No. 367,115, June 4, 1973, abandoned.**

[51] **Int. Cl.² A23L 1/34**

[52] **U.S. Cl. 426/93; 426/307; 426/309; 426/613; 426/656**

[58] **Field of Search 426/89, 93, 307, 309, 426/601, 656, 613**

[56] **References Cited**

U.S. PATENT DOCUMENTS

2,170,155	8/1939	Masher	426/93
3,362,829	1/1968	Lawfried et al.	426/99
3,582,336	6/1971	Rasmusson	426/309
3,793,464	2/1974	Rusch	426/89

Primary Examiner—Joseph M. Golian
Attorney, Agent, or Firm—Koenig, Senniger, Powers and Leavitt

[57] **ABSTRACT**

A high protein fat-occluded food composition useful as a binder, and a food or breakfast bar product prepared therefrom. The binder composition comprises edible solid particles including a protein source coated with an edible fat. The presence of the fat as a coating on the edible particles masks flavors arising from the protein. The binder composition contains at least about 15% by weight protein, between about 33% and about 85% by weight fat and up to about 52% by weight carbohydrate. The food bar product comprises cereal particles bound together with the binder composition of the invention.

23 Claims, No Drawings