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**United States Patent** [19]  
**Cante et al.**

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- [54] **CALCIUM CITRATE-VEGETABLE OIL COMPOSITIONS**
- [75] **Inventors:** Charles J. Cante, Pleasantville;  
Emmanuel O. Gbogi, Tarrytown;  
Fouad Z. Saleeb, Pleasantville, all of N.Y.
- [73] **Assignee:** Kraft General Foods, Inc., Northfield, Ill.
- [ \* ] **Notice:** The portion of the term of this patent subsequent to Sep. 22, 2009 has been disclaimed.
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- [51] **Int. Cl.<sup>5</sup>** ..... A23D 9/00; A23L 1/304
- [52] **U.S. Cl.** ..... 426/74; 426/601
- [58] **Field of Search** ..... 426/609, 610, 603, 604, 426/605, 606, 607, 608, 74, 601

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*Primary Examiner*—Carolyn Paden  
*Attorney, Agent, or Firm*—Linn I. Grim

[57] **ABSTRACT**  
A vegetable oil-based composition containing finely divided special type of calcium citrate salt compositions and processes of making are provided to produce semi-solid to solid vegetable oil compositions without the use of hydrogenation.

**36 Claims, 2 Drawing Sheets**