

United States Patent [19]

Holley

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[54] **GELLED MILK COMPOSITIONS**

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[51] Int. Cl.³ **A23L 1/04**

[52] U.S. Cl. **426/573; 426/575/578**

[58] Field of Search **426/578, 579, 573, 575, 426/654, 661**

[56] **References Cited**

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[57] **ABSTRACT**

A UHT processed physically stable milk composition comprising the following by weight:

Milk	80-94.1%
Sugar	5-10%
Dried Fat	0-10%
Emulsion	
Modified Starch	0.5-3%
Iota-carrageenan	0.15-0.5%
Xanthan gum	0.0-0.5%

and either 0-0.2% locust bean gum or 0-0.2% guar gum and 0-0.5% gelatin, and optionally flavoring, coloring and sweeteners the minimum proportion of gum blend being 0.1%.

7 Claims, No Drawings