

This is the same formulation, including the amount of water employed, as that of entry 10 of Table II, Example IV. In Example IV, the water was added *before* the protein additive components (calcium caseinate, defatted cottonseed flour, and soy protein concentrate) with the highly satisfactory results described therein.

In the present instance, an attempt to improve the texture of the damp mealy mass was made by adding two additional 20 g. portions of water. Thus with a total of 97 g. of water, a mixture barely of the consistency of a dough was obtained which was firm and crumbly, and difficult to roll and cut.

It was necessary to bake it 10 minutes instead of the usual 7 minutes as was used in Example IV.

The resulting baked pieces were hard and brittle around the edges and tough in the center. It was considered an unsatisfactory product.

What is claimed is:

1. A process for the manufacture of an edible, nutritionally balanced wafer-like baked piece comprised on a weight basis of 15 to 40% protein including wheat gluten and edible protein additive of low water solubility, 5 to 20% edible fatty glyceride, and 35% to 65% digestible carbohydrate embodying the combination of steps comprising in sequence: (1) creaming together fatty glyceride and sugar ingredients; (2) forming a batter from resulting creamed mixture by mixing therewith predetermined weight of water and wheat gluten containing ingredient, the amount of said wheat gluten ingredient being sufficient to provide from 3.7 to 20 parts by weight of wheat gluten per 100 parts by weight of protein in finished baked piece; (3) mixing with resulting batter just prior to baking an amount of edible protein additive of low water solubility sufficient to provide at least about 64 parts by weight of protein per 100 parts by weight of protein in finished baked piece; and (4) forming resulting dough into pieces of predetermined size and shape substantially resembling a dessert cookie and baking said pieces, said predetermined amount of water added in step 2 being just sufficient to provide a moldable dough in step 3.

2. The process of claim 1, wherein said predetermined weight of water employed in forming the batter of step 2 is calculated by reference to the equation $y+ax-b=0$, wherein y is said predetermined weight of water expressed in grams per pound of nonaqueous dough constituents, x is the weight percent of edible fatty glyceride in finished baked piece, and constants a and b are calculated

from the weight percent of protein in the finished baked piece, a being equal to 1.96 minus the product of 0.0135 and the percent by weight of protein and b being 85.0 minus the product of 0.469 and the percent by weight protein.

3. The process of claim 1 wherein step 4 is commenced within a period of one hour after the completion of step 3.

4. The process for the manufacture of an edible wafer-like baked piece comprised on a weight basis of from 15 to 40% protein, including 3.7 to 20 parts wheat gluten and at least 64 parts edible protein additive of low water solubility per 100 parts by weight thereof, from 5 to 20% edible fatty glyceride, and from 35 to 65% digestible carbohydrate which comprises forming a batter of predetermined weight of water and said fatty glyceride and said digestible carbohydrate ingredients; thereafter and just prior to baking mixing said edible protein additive of low water solubility with said batter to form a dough; and forming resulting dough into pieces of predetermined size and shape substantially resembling a dessert cookie, and baking said piece; said predetermined weight of water employed in forming said batter being sufficient to provide a moldable dough after mixing with said edible protein additive of low water solubility.

5. A product prepared by the process of claim 1.

6. A product prepared by the process of claim 4.

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