

[54] **IMITATION CHEESE PRODUCTS CONTAINING HIGH AMYLOSE STARCH AS TOTAL CASEINATE REPLACEMENT**

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[*] **Notice:** The portion of the term of this patent subsequent to Feb. 12, 2002 has been disclaimed.

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Related U.S. Application Data

[63] Continuation of Ser. No. 709,946, Mar. 8, 1985, Pat. No. 4,608,265, which is a continuation-in-part of Ser. No. 480,058, Mar. 29, 1983, abandoned.

[51] **Int. Cl.⁴** A23C 20/00

[52] **U.S. Cl.** 426/582; 426/661

[58] **Field of Search** 426/582, 661, 104, 657

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[57] **ABSTRACT**

An imitation cheese product, which is functionally equivalent to a caseinate-based imitation cheese product, contains pregelatinized modified high amylose starches, preferably converted and/or derivatized, as a partial or total replacement for the caseinate present in the cheese. Suitable converted starches include fluidity starches prepared by acid- or enzyme-conversion, oxidized starch prepared by treatment with less than 5% active chlorine, and dextrans having a calcium chloride water fluidity of less than about 50. Suitable derivatives are prepared by treatment with up to 25% propylene oxide, 5% succinic anhydride, and 10% octenylsuccinic anhydride or with a sufficient amount of acetic anhydride or sodium or potassium ortho or tripolyphosphate to provide a maximum of 6% bound acetyl or 0.8% bound phosphate. Mixtures of modified or unmodified high amylose starches with up to 80% by weight of other starches (0-40% amylose) are also suitable. In a preferred embodiment, the cheese is an imitation mozzarella cheese substantially equivalent to the caseinate-based imitation cheese in all properties.

8 Claims, No Drawings