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United States Patent [19]

Chiou et al.

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[54] **METHOD OF PREPARING REDUCED FAT FOODS**

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Related U.S. Application Data

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[51] **Int. Cl.**[7] **A23L 1/05**

[52] **U.S. Cl.** **426/661**; 426/573; 426/578; 426/658

[58] **Field of Search** 426/573, 578, 426/658, 661, 603, 604, 804; 127/29, 32, 33, 36, 38–40, 58, 65, 69, 70, 71; 252/315.3

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[57] **ABSTRACT**

A food formulation having a reduced level of fat and/or oil is provided. The food formulation is a mixture of a foodstuff and a fragmented, amylopectin starch hydrolysate as a replacement for at least a substantial portion of the fat and/or oil of said food formulation. The fragmented starch hydrolysate is capable of forming an aqueous dispersion at about 20% hydrolysate solids exhibiting a yield stress of from about 100 to about 1,500 pascals. Also provided is a method of formulating a food containing a fat and/or oil ingredient comprising replacing at least a portion of said fat and/or oil ingredient with the fragmented, amylopectin starch hydrolysate. Examples of food formulations include those for margarine, salad dressings (pourable and spoonable), frostings, and frozen novelties.

72 Claims, 4 Drawing Sheets