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Smick et al.

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[54] **REDUCED FAT MEAT PRODUCTS**

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Related U.S. Application Data

[63] Continuation of Ser. No. 896,096, Jun. 10, 1992, abandoned, which is a continuation-in-part of Ser. No. 578,994, Sep. 6, 1990, abandoned, which is a continuation-in-part of Ser. No. 483,208, Feb. 20, 1990, abandoned.

[51] **Int. Cl.**[5] **A23L 1/317**

[52] **U.S. Cl.** **426/646**; 426/661; 426/802; 426/804

[58] **Field of Search** 426/646, 652, 574, 578, 426/661, 802, 804; 127/32, 33, 38, 39, 40

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[57] **ABSTRACT**

A processed meat article having a reduced level of fat and/or oil is provided. The article contains a fragmented granular starch hydrolysate. The fragmented granular starch hydrolysate is capable of forming an aqueous dispersion at 20% starch hydrolysate solids having a yield stress of from about 100 to about 1,500 pascals. The article is in the form of a patty or a molded sausage product, either being prepared from coarse ground meat and/or a meat emulsion.

20 Claims, No Drawings