

United States Patent [19]

Schroeder et al.

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[54] BEVERAGES CONTAINING FISH OILS
STABILIZED WITH FRUCTOSE

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[*] Notice: The portion of the term of this patent
subsequent to Apr. 3, 2007 has been
disclaimed.

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Related U.S. Application Data

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426/330.6; 426/541; 426/544; 426/602;
426/613

[58] Field of Search 426/601, 602, 590, 613,
426/658, 321, 330, 330.3, 330.6, 544, 541

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[57]

ABSTRACT

Disclosed are food products, especially stable beverage emulsions which contain nonhydrogenated fish oil yet which exhibit enhanced stability of the fish oil against flavor and aroma degradation. The improved food products are stabilized by the incorporation of the food product such that the weight ratio of fructose to fish oil is at least about 0.01:1. Surprisingly, incorporation of modest amounts of fructose in food products within the indicated minimum provides a stabilizing effect of the highly unstable fish oil. The present invention finds particular suitability for use in connection with fish oils rich in omega-3 fatty acids.

12 Claims, No Drawings