

# United States Patent [19]

Weibel et al.

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[54] **USE OF PARENCHYMAL CELL  
CELLULOSE TO IMPROVE COMESTIBLES**

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interest

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### Related U.S. Application Data

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abandoned, which is a continuation-in-part of Ser. No.  
512,940, Jul. 12, 1983, Pat. No. 4,831,127, which is a  
continuation-in-part of Ser. No. 414,931, Sep. 3, 1982,  
abandoned.

[51] Int. Cl.<sup>5</sup> ..... **A61K 47/00; A61K 31/715;  
A23K 1/00; A23L 1/24**

[52] U.S. Cl. .... **536/56; 426/602;  
426/605; 426/615; 424/439; 424/441**

[58] Field of Search ..... 426/615, 602, 605;  
424/439, 441; 536/56

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### [57] ABSTRACT

Improved comestibles including foods and drugs are provided, incorporating parenchymal cell cellulose. Improved properties, including physicochemical, rheological and nutritional properties result from such incorporation. Stabilized dispersions, emulsions, foams and frozen materials can preferably be provided through employment of the preferred embodiments.

**30 Claims, 7 Drawing Sheets**