

- [54] **FIBROUS SIMULATED FOOD PRODUCT WITH GEL STRUCTURE**
- [75] Inventor: **Terence W. Richardson, Oakland, Calif.**
- [73] Assignee: **Maxfibe Foods, Inc., Palm Desert, Calif.**
- [21] Appl. No.: **693,094**
- [22] Filed: **Jun. 4, 1976**
- [51] Int. Cl.² **A23L 1/04**
- [52] U.S. Cl. **426/104; 426/574; 426/658; 426/575; 426/576; 426/577; 426/578; 426/601; 426/804**
- [58] Field of Search **426/104, 574, 601, 614, 426/613, 658, 575, 576, 577, 578, 804, 573**

[56] **References Cited**
U.S. PATENT DOCUMENTS

3,429,711	2/1969	Billerbeek et al.	426/578
3,574,634	4/1971	Singer	426/804 X
3,623,885	11/1971	Hamdy	426/104 X
3,676,150	7/1972	Glicksman et al.	426/804 X
3,692,531	9/1972	Heusdens et al.	426/578
3,867,560	2/1975	Menzi et al.	426/804 X
3,881,024	4/1975	Pahoundis et al.	426/578

3,911,159 10/1975 Heusdens 426/656 X

Primary Examiner—Raymond N. Jones
Assistant Examiner—Esther M. Kepplinger
Attorney, Agent, or Firm—Theodore J. Long; Harry C. Engstrom; Nicholas J. Seay

[57] **ABSTRACT**

Simulated solid consistency cohesive food products are provided by incorporating flavoring, coloring, and texturizing agents with a low calorie oleaginous fibrous food base composition. The base composition comprises a mixture of edible oil, water and particulate fibrous cellulose combined with a cohesive gelling agent to provide a product having a cohesive gel structure. Non-gelling edible gums may be mixed therewith to provide desired textural characteristics. The base composition may be produced by mixing an edible gum and a gelling agent with water, mixing an oil and emulsifier therewith, uniformly mixing particulate fibrous cellulose throughout the mass of the binding mixture, with flavoring, coloring, and texturizing agents being added as desired, and subjecting the mixture to conditions under which it sets to form a supporting cohesive gel structure.

29 Claims, No Drawings