

[54] EXPANDABLE LOW CALORIE COMPOSITIONS

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[58] Field of Search ..... 426/648, 656, 657, 661, 426/454, 285, 804, 658

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[57] ABSTRACT

There is disclosed compositions comprising primarily mixtures of edible cellulose fibers and/or colloidal cellulose microfibrils, incorporated with low-molecular animal and/or vegetable proteins, crosslinked with edible non-covalent and/or covalent crosslinking agents. The compositions possess a water-expandable property such as to grow in volume in an aqueous acidic medium and serve as a firm gelatinous binder for the edible components. The above mixture is compressed in dry powder forms into tablets and/or granular compositions capable of swelling at the acid pH of the stomach into a firm gelatinous physical mass or masses that effectively serve to provide a temporary reduction of the appetite by mechanical rather than systemic action.

9 Claims, No Drawings