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(54) **CREAMY MOUTHFEEL AGENT FOR FOODS AND BEVERAGES**

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(58) **Field of Search** 426/601, 658, 426/564, 565, 656, 657, 575, 578

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(57) **ABSTRACT**

The present invention relates to an agent for imparting creamy mouthfeel to foods and beverages. Said agent comprises a water-insoluble component and a water-soluble component. Said water-insoluble component has particles with a mean particle size diameter of from about 0.1 to about 3.0 microns and comprises: (a) from about 5 to about 70% of a microparticlulate component; (b) from about 0 to about 60% of fat/oil component; (c) from about 0 to about 5% of emulsifier component; (d) up to about 5% of a microcrystalline cellulose component. Said water-soluble component comprises: (a) from about 0.05 to about 40% of a thickener; (b) from about 0 to about 10% sodium caseinate; (c) from 0 to about 40% milk solids; and (d) from about 0 to about 4% processing aids. The creamy mouthfeel agent of the present invention comprises from about 0 to about 10% flavorants; said flavorants may be part of the water-insoluble components, the water-soluble components; or both. The water-insoluble components comprises at least 60% of the total solids of the creamy mouthfeel agent.

11 Claims, No Drawings