

[54] **AERATED CONFECTIONS**

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[57] **ABSTRACT**

An aerated confection, such as marshmallow or nougat, which has good stability, can be deposited or extruded, will not collapse and can be subjected to high humidity. The aerated confection is preferably sugarless and contains a hydrogenated starch hydrolysate together with a hydrogenated sugar, such as isomaltitol.

17 Claims, No Drawings