United States Patent [19]

Cook et al.

[11] **4,451,488**

[45] **May 29, 1984**

[54] **FOOD BAR**

[75] Inventors: **Milton L. Cook**, Algonquin; **William L. Keyser**, East Dundee; **Paul Swanson**, Crystal Lake, all of Ill.; **Michael W. Zielke**, Lowell, Mich.; **Walter J. Zielinski**, Ingleside, Ill.

[73] Assignee: **The Quaker Oats Company**, Chicago, Ill.

[21] Appl. No.: **510,474**

[22] Filed: **Sep. 2, 1983**

Related U.S. Application Data

[63] Continuation of Ser. No. 276,393, Jun. 22, 1981, abandoned, Continuation-in-part of Ser. No. 233,382, Jun. 22, 1981, abandoned.

[51] **Int. Cl.**[3] **A23L 1/10**; A23L 1/34

[52] **U.S. Cl.** **426/89**; 426/93; 426/96; 426/102; 426/103; 426/541; 426/548; 426/615; 426/618; 426/625; 426/639; 426/640; 426/810

[58] **Field of Search** 426/93, 96, 102, 103, 426/272, 285, 331, 541, 548, 615, 617, 618, 625, 632, 639, 640, 658, 454, 512, 810, 631

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Primary Examiner—Arthur L. Corbin
Attorney, Agent, or Firm—Karen E. Ayd

[57] **ABSTRACT**

A shelf stable, intermediate moisture, food bar having a soft and chewy texture with good taste is disclosed. Lowered sugar content and good texture and taste characteristics are maintained through the use of a combination of at least two polyhydric alcohols in varying ratios, one of which comprises a sugar alcohol and the other either glycerol or propylene glycol. In preferred embodiments the two polyhydric alcohols are glycerol and sorbitol employed in a ratio of glycerol to sorbitol in the range 1:1 to 5:1. Despite a low total sugar content the water activity may be maintained in the 0.2–0.55 range through the use of such polyhydric alcohols while achieving a soft texture.

10 Claims, No Drawings