

manner. Fifteen parts by weight of a lipophilic starch (sold commercially by Anheuser-Busch, Inc. under the designation No. 7415 Lipophilic Starch) was added with mixing to 35 parts by weight of water which was at a temperature of about 190° F., and the resulting starch dispersion maintained at about 190° F., with stirring, for 30 minutes. Thirty-four parts by weight of water was introduced into a separate vessel and heated to about 190° F. To this hot water was then added the hot aqueous starch dispersion, 59 parts by weight of corn syrup solids, and 20 parts by wt. of hydrogenated coconut oil, having a melting point of 108° F.-112° F., which had been heated to 160° F. to liquify the fat. The resulting dispersion was pasteurized by heating to 155° F. for 20 minutes, and was then homogenized in a two-stage homogenizer at 2500 psi and 500 psi. The emulsion concentrate thus formed was then spray dried to provide a dried, protein-free, fat emulsion product having a moisture content of less than 3%, in which the fat globules had an average particle size of less than 3 microns in diameter, with the fat globules being encapsulated by the lipophilic starch.

EXAMPLE II

A wine base beverage having a creamy appearance and mouthfeel is prepared using the dried fat emulsion product produced by Example I, in the following manner. About 5 parts by weight of a stabilizer mixture containing microcrystalline cellulose and carrageenan is blended with 60 parts by weight of the dried fat emulsion concentrate of Example I, and this dry blend is mixed with about 180 parts by weight of hot (180° F.) water to form an oil-in-water emulsion. To this emulsion is added about 560 parts by weight of fortified wine (having an alcohol content of 22.5%) and about 170 parts by weight of corn syrup. The resulting mixture is heated to about 140° F. and is homogenized in two stages at 2500 psi and 500 psi. The resulting emulsion is filled into suitable containers which are then sealed. The product thus produced is a wine based beverage having an alcohol content of about 12%-14% (vol/wt) and a pH in the range of 3.5 to 4.5, with the beverage having a creamy appearance and mouthfeel imparted thereto by the oil-in-water emulsion. The product is shelf stable and exhibits no grain or sludge formation or phase separation after extended periods of storage.

Although the present invention has been described with reference to specific examples, it will be understood that changes, modifications, and variations of composition and procedure may be made by those skilled in the art within the principle and scope of the appended claims.

What is claimed is:

1. A dried, protein-free fat emulsion product which upon reconstitution with an aqueous medium forms an oil-in-water emulsion which is stable in the presence of an alcohol concentration of over 8% (vol/wt) with a pH in the range of 2.5-5.0, said dried emulsion product comprising

from about 57% to 65% by weight of a water soluble carbohydrate, and from 15% to 25% by weight of an edible fat or oil having an average particle size of about 1-3 microns in diameter, with said fat particles being encapsulated by a lipophilic starch derivative, the amount of said lipophilic starch derivative in the dried emulsion product being about 50% to 85% by weight of the fat or oil.

2. The dried emulsion product defined in claim 1 in which the lipophilic starch is water dispersible and forms films with the proper hydrophobic-hydrophilic balance to provide a gradual release of the encapsulated fat or oil particles when dispersed in water.

3. The dried emulsion product defined in claim 1 in which the product contains about 0.1% to 10% by weight of a bodying and viscosity-increasing agent.

4. The dried emulsion product defined in claim 3 in which the agent is selected from the group consisting of carrageenan, carboxymethyl cellulose, microcrystalline cellulose, and mixtures thereof.

5. A method of preparing a stable oil-in-water emulsion in a liquid having a relatively high alcohol concentration and high acidity which comprises

adding a dried protein-free fat emulsion concentrate consisting essentially of a water soluble carbohydrate and particles of an edible fat or oil which are encapsulated within a lipophilic starch derivative, to an amount of water sufficient to form an aqueous oil-in-water emulsion containing about 15% to 30% by wt. of the emulsion concentrate, and

combining the emulsion thus formed with a liquid having an alcohol concentration of about 8% to 20%, vol/wt, and a pH of about 2.5 to 5.0 to form in said liquid a stable oil-in-water emulsion which imparts a creamy appearance and mouthfeel to said liquid.

6. The method defined in claim 5 in which said liquid is wine.

7. The method defined in claim 6 in which the amount of said aqueous emulsion combined with the wine is sufficient to provide a ratio of wine to dried fat emulsion concentrate of 5:1 to 15:1.

8. The method defined in claim 6 in which said dried fat emulsion concentrate consists essentially of a major proportion by weight of a water soluble carbohydrate, and from about 15% to 25% by weight of an edible fat or oil having an average particle size of about 1-3 microns in diameter the amount of said starch derivative in the dried emulsion concentrate being about 50% to 85% by weight of the fat or oil.

9. The method defined in claim 6 in which the dried emulsion concentrate contains about 0.1% to 10% by wt of a stabilizer selected from the group consisting of carrageenan, carboxymethyl cellulose, microcrystalline cellulose, and mixtures thereof.

10. The method defined in claim 6 in which the wine containing the oil-in-water emulsion is pasteurized, homogenized and filled into containers.

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