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13. The method defined in claim 10 in which the chemically modified starch is a dextrinized starch acid-ester of a substituted cyclic dicarboxylic acid anhydride.

14. The method defined in claim 13 in which the chemically modified starch is a dextrinized waxy maize acid-ester of a substituted succinic acid derived from octenyl succinic anhydride and is present in an amount sufficient to provide the liquid emulsion concentrate with a starch derivative to fat ratio of 0.6-0.8 to 1.

15. The method defined in claim 10 in which the liquid emulsion concentrate contains a water soluble carbohydrate in an amount sufficient to provide the

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concentrate, when dried, with a carbohydrate content of from 10%-35% by weight.

16. The method defined in claim 10 in which the dried emulsion concentrate is dry blended with from 1%-3% by weight of a buffering salt selected from the group consisting of phosphate and citrate salts.

17. The method defined in claim 10 in which the dried emulsion concentrate has a pH of between about 3.5-4.0 prior to admixing with the buffering salt.

18. The method defined in claim 10 in which the liquid emulsion concentrate is spray dried.

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