

United States Patent [19]

Morehouse et al.

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[54] **DRIED EMULSION CONCENTRATES
HYDRATABLE TO EDIBLE SPREADS**

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Related U.S. Application Data

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[51] **Int. Cl.⁴** A23D 3/00; A23D 5/00

[52] **U.S. Cl.** 426/250; 426/98; 426/601; 426/658; 426/804

[58] **Field of Search** 426/98, 601, 613, 250, 426/658, 804

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[57] ABSTRACT

There is disclosed dried emulsion concentrates obtained by dehydrating oil-in-water emulsions containing a non-gelling starch hydrolyzate having a D.E. value of about 4 and not more than 25. The dried concentrates upon dispersing in water undergo inversion to form edible water-in-oil spreads of 15 to 35% fat by weight having the consistency of natural butter at room temperature.

16 Claims, No Drawings