US000001394H

United States Statutory Invention Registration [19]

[11] Reg. Number: H1394

Dreese

[43] Published: Jan. 3, 1995

[54] **METHOD OF PREPARING REDUCED FAT SPREADS**

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[21] Appl. No.: **887,977**

[22] Filed: **May 22, 1992**

[51] **Int. Cl.**[6] **A23D 7/00**; A23L 1/05; A23G 3/00

[52] **U.S. Cl.** **426/603**; 426/804; 426/573; 426/578; 426/658; 426/661

[58] **Field of Search** 426/573, 578, 658, 661, 426/603, 604, 804; 127/29, 32, 33, 36, 38, 39, 40, 58, 65, 69–71; 252/315.3

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[57] **ABSTRACT**

A food composition useful as a table spread and having a reduced level of fat and/or oil is provided. The composition is a macroscopically homogeneous blend of an oil and an aqueous phase associated with a fragmented granular starch hydrolysate. The fragmented granular starch hydrolysate is capable of forming an aqueous dispersion at 20% starch hydrolysate solids having a yield stress of from about 100 to about 1,500 pascals. Also provided is a method of preparing a table spread which comprises making a premix of the granular starch hydrolysate and oil and then homogenizing the premix to fragment the granular starch hydrolysate and form a macroscopically homogeneous blend.

2 Claims, No Drawings

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