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Miller et al.

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[54] **IMITATION SOUR CREAM DRY BLEND RECONSTITUTABLE WITH MILK**

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[58] **Field of Search** 426/578, 583, 613, 661

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[57] **ABSTRACT**

A non-dairy dry blend, suitable for reconstitution with milk to provide an imitation sour cream product having the color, flavor, consistency and texture of natural sour cream. This product is particularly useful as a base in food recipes calling for sour cream, such as baked goods and beef stroganoff.

The dry blend comprises, as essential ingredients, a spray dried coffee whitener formulation emulsified with a mono- diglyceride; a pregelatinized starch; and an acidifying amount of a food grade acid, of which a flavoring amount is acetic acid; and a milk-soluble hydrocolloid gum.

9 Claims, No Drawings