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

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[52] **U.S. Cl.** **426/633; 426/519; 426/578**

[58] **Field of Search** **426/578, 633, 519**

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[57] **ABSTRACT**

A food composition useful as a peanut spread and having a reduced level of fat and/or oil is provided. The composition is a macroscopically homogeneous blend of an peanut component 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 peanut spread which comprises making a pre-mix of the granular starch hydrolysate and water, fragmenting the granular starch hydrolysate and then blending the resulting particle gel with a peanut component to produce a macroscopically homogeneous blend.

20 Claims, No Drawings

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