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Duckworth

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[54] **PROCESS OF MAKING A STARCH-THICKENED MICROWAVABLE FOOD PRODUCT**

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[51] Int. Cl.⁵ **A23L 1/40**

[52] U.S. Cl. **426/589; 426/234; 426/661**

[58] Field of Search **426/589, 661, 234, 243**

[56] **References Cited**

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[57] **ABSTRACT**

This invention relates to a process of making a cream-style soup which can be rendered drinkable by microwave heating from a frozen state without recourse to stirring. The soup comprises an aqueous phase substantially uniformly dispersing a starch system and an oleaginous system, the aqueous phase containing at least one dissolved freezing point depressant to provide some free water substantially uniformly dispersed throughout the product. The oleaginous system includes at least one fat in the form of particles of sizes less than 10 microns and starch system comprises at least one starch in a partially gelatinized state and at least one humectant to act as a water activity depressant. The process involves forming a mixture of flavoring components, spray dried oil-based creaming ingredient, granules of at least one acid stable, freeze/thaw stable starch and maltodextrin in water, heating the mixture so that the starch granules are swollen to between 70-80% of their swelling potential, dispensing the mixture into microwavable containers and freezing.

1 Claim, 1 Drawing Sheet

