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Gonzalez-Sanz

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[54] **LOW-FAT SPREADABLE COMPOSITIONS**

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[52] **U.S. Cl.** **426/572**; 426/578; 426/659

[58] **Field of Search** 426/572, 578, 658, 661, 426/659

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[57] **ABSTRACT**

The invention is a low fat spreadable composition such as a frosting for use alone or with any type of comestible baked goods including cakes, rolls, breads, biscuits, pastries and the like. The composition of the invention generally comprises a combination of hydrophilic starch, hydrophobic starch and hydrocolloids, as well as sweeteners, emulsifiers, shortening, and water. The composition of the invention has enhanced adhesion to and provides reduced dryness in baked food products.

13 Claims, No Drawings