



US005258197A

# United States Patent [19]

Wheeler et al.

[11] Patent Number: **5,258,197**

[45] Date of Patent: **Nov. 2, 1993**

[54] **REDUCED CALORIE TRIGLYCERIDE MIXTURES**

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[21] Appl. No.: **804,140**

[22] Filed: **Dec. 6, 1991**

### Related U.S. Application Data

[63] Continuation-in-part of Ser. No. 624,056, Dec. 7, 1990, abandoned, which is a continuation-in-part of Ser. No. 410,161, Sep. 20, 1989, abandoned, which is a continuation-in-part of Ser. No. 665,629, Mar. 6, 1991, abandoned, and a continuation-in-part of Ser. No. 732,518, Jul. 19, 1991, abandoned.

[51] Int. Cl.<sup>5</sup> ..... **A23G 1/00; A23D 9/00**

[52] U.S. Cl. .... **426/607; 426/660; 426/804**

[58] Field of Search ..... **426/601, 607, 660, 804**

[56] **References Cited**

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[57] **ABSTRACT**

Fat mixtures enriched with triglycerides having long, saturated, preferably C<sub>16</sub> to C<sub>22</sub>, fatty acid residues and short, preferably C<sub>2</sub> to C<sub>4</sub>, acid residues are employed in edible compositions as low calorie fats. The preferred embodiments comprise mixtures of at least two triglycerides bearing long residues (e.g. stearyl) and short residues (e.g. acetyl or propyl). In one preferred embodiment, each triglyceride contains short chain residues which are different from those in the other triglyceride. In another preferred embodiment, at least a portion of the triglycerides have two different short residues. Methods of using the low calorie fats and food products incorporating them, particularly in coating, shortening and margarine products, are disclosed.

**13 Claims, 4 Drawing Sheets**