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Kamper et al.

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[54] **PROCESS OF MICROWAVING A FOODSTUFF**

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[52] **U.S. Cl.** **426/243**; 426/289; 426/302; 426/601; 426/618

[58] **Field of Search** 426/243, 289, 426/302, 601, 618

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[57] **ABSTRACT**

An edible microwave composition is prepared for coating a food product to produce rapid, high temperature surface heating and/or browning on exposure to microwave energy. A method of heating/browning a food product includes the steps of coating a food product with a microwavable composition and subjecting the coated product to microwave energy. The microwavable composition essentially includes 1) about 8% to 97% of an edible oil; 2) about 1% to 90% of a selected microwave absorbing emulsifier; 3) about 0.1% to 30% of a supplemental microwave absorbing inorganic material; 4) about 2% to 90% of a microwave absorbing polyhydric alcohol; and in preferred compositions, 5) about 2% to 25% by weight of a thickener.

10 Claims, 1 Drawing Sheet