

United States Patent [19]

Gould et al.

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[54] MODIFIED PLANT FIBER ADDITIVE FOR FOOD FORMULATIONS

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[73] Assignee: The United States of America as represented by the Secretary of Agriculture, Washington, D.C.

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Related U.S. Application Data

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[51] Int. Cl.⁴ A23K 1/00

[52] U.S. Cl. 426/549; 426/573; 426/622; 426/635; 426/807

[58] Field of Search 426/549, 573, 622, 635, 426/807

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[57] ABSTRACT

Food compositions are prepared incorporating an alkaline peroxide-treated conversion product of a non-woody, lignocellulosic substrate. In a ruminant system, the conversion product serves as a highly digestible carbohydrate source. When added to foods intended for consumption by humans and monogastric animals, the conversion product functions as a natural source of dietary fiber and a noncaloric substitute for cereal flour or other amylaceous materials. It is also useful as an extender and promoter of functional properties in doughs and batters.

30 Claims, No Drawings