

United States Patent [19]

Inada et al.

[11] Patent Number: **4,981,699**

[45] Date of Patent: **Jan. 1, 1991**

[54] **METHOD OF PREPARING AN EDIBLE COMPOSITION AND PRODUCT RESULTING THEREFROM**

[75] Inventors: **Shoshichiro Inada**, Amagasaki; **Reikichi Yanai**, Osaka; **Johji Ogasawara**, Kobe; **Yoshikazu Tsubakimoto**; **Kazuhiro Hamatani**, both of Kakogawa; **Masakazu Takahashi**, Kobe, all of Japan

[73] Assignee: **Seitetsu Kagaku Co., Ltd.**, Hyogo, Japan

[21] Appl. No.: **501,307**

[22] Filed: **Mar. 23, 1990**

Related U.S. Application Data

[63] Continuation of Ser. No. 166,500, Mar. 10, 1988, abandoned.

[30] Foreign Application Priority Data

Mar. 20, 1987 [JP] Japan 62-66918
Aug. 21, 1987 [JP] Japan 62-208501
Sep. 16, 1987 [JP] Japan 62-233268

[51] Int. Cl.⁵ **A23L 1/221**

[52] U.S. Cl. **426/7; 426/44; 426/45; 426/46; 426/52; 426/56; 426/51; 426/655; 426/650; 426/422; 426/424; 426/425; 426/431; 426/432; 426/437; 426/657**

[58] **Field of Search** 426/652, 655, 653, 643, 426/656, 657, 650, 44, 7, 45, 46, 52, 56, 51, 422, 424, 425, 431, 432, 437

[56] References Cited

U.S. PATENT DOCUMENTS

4,376,132 3/1983 Eguchi et al. 426/655
4,714,791 12/1987 Inada 568/913
4,770,894 9/1988 Usiu et al. 426/655

FOREIGN PATENT DOCUMENTS

0132562 10/1978 Fed. Rep. of Germany 426/655
0073173 3/1983 France 426/655
0205958 11/1984 Japan 426/655

Primary Examiner—Marianne Cintins

[57] ABSTRACT

The edible composition having improved water solubility and dispersibility of a useful hydrophobic edible material obtained from an animal or plant natural raw material, improved absorption of the hydrophobic edible material into the body, as well as improved taste and palatability, which comprises the hydrophobic edible material and a water soluble ingredient selected from the group consisting of water soluble low molecular weight peptides, water soluble concentrated extracts and mixtures thereof.

21 Claims, 2 Drawing Sheets