

ALIEN PROPERTY CUSTODIAN

FOOD COMPOSITION

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The present invention has for object a food composition presented in a dry pulverulent condition and ready for the preparation of an edible cream, such as custard and ice-cream, by the simple addition and mixing with water and a temperature treatment either in heat or in cold.

The food composition, according to the invention, thus comprises all the ingredients wanted for the preparation of such finished foods.

The composition consists essentially in a mixture of milk in powder form, sugar, also in powder form, and the farinaceous powder for making custard or ice-cream, this latter powder being of variable composition, such as for instance with rice powder, maize flour, semolina and the like materials as a base. The milk-powder will be from skimmed or unskimmed milk and the sugar may be cane sugar or beet sugar and it may be mixed with any flavouring substances. Obviously, the proportions of the ingredients will be selected for producing the required consistency in the finished cream and, specially, for ice-cream; said proportions will be selected so as to permit the treatment of the material in any convenient system of freezing apparatus working on fat or meagre qualities, such as for instance the Spray-Hatmaker or Kraus systems.

Further additional materials may be mixed with the composition, such as for instance harmless colorants, egg-powder, and as flavouring substances it may be added vanilla, chocolate, lemon, raisins, preserved fruit, almonds and any other

ingredients capable of communicating a special taste to the cream. Obviously, such flavouring materials will be added in convenient proportions and in a pulverulent state.

5 The mixtures may be added with preservative substances and they will be produced in measured quantities wrapped in appropriate packings, such as bags of high-glazed paper, crystal paper and, when in certain cases airtight packing is wanted, the mixture will be contained in hermetically closing tins.

10 The invention provides furthermore for the manufacture of such compositions which may be merely used as a beverage having milk and chocolate as a base. In this case, the composition will be as described herebefore, except the farinaceous material which will be abandoned or at least supplemented in a very small proportion. However, a higher percentage of cocoa-powder or chocolate-powder will be mixed with the other ingredients and the proportions will be selected so as to produce a ready beverage by the addition of water and by heating.

15 20 25 The food preparation, according to the invention, will thus be marketed in such a manner that in householding an edible cream may be readily prepared by the addition of water and treatment with heat or cold.

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