

IMPROVED FOOD TOPPING

The invention relates generally to the field of edible compositions, particularly to edible topping compositions that have improved flavor, and more particularly to edible topping compositions that have improved flavor and which can be used as a topping on cakes and other
5 desserts and which are whippable, or it can be used as creamer, have a smooth texture, a desirable consistency, and a fresh milk taste.

BACKGROUND OF THE INVENTION

Non-dairy toppings are very popular in that such toppings have a similar taste to dairy toppings, but generally have a longer shelf-life than dairy products. Although non-dairy
10 products have many advantages, consumers continue to demand that such non-dairy products have a taste that is very similar to dairy toppings. As such, there is a continued need to formulate a food topping that has many or all of the advantages of non-dairy toppings and which also has a very similar taste as a dairy topping.

SUMMARY OF THE INVENTION

The present invention is directed to an edible topping composition that has improved
15 flavor, which can be used as a topping on food products (e.g., cakes and other desserts, etc.), which is whippable or as a creamer. has a smooth texture, a desirable consistency, and a fresh milk taste. The edible topping composition is a hybrid of a dairy and non-dairy topping in that the edible topping composition includes both dairy fat and non-dairy fat. The edible topping
20 composition contains milk so that its taste and flavor is close to or has the same taste of a dairy topping. Because the edible topping composition provides the natural creamy flavor and fresh milk taste of traditional dairy toppings, the edible topping composition of the present invention can be used as a top level dairy-like topping for food products. As such, the edible topping composition of the present invention provides the milk taste and dairy-like topping to bakeries
25 that traditionally use partially or all dairy cream in cake production and desire to upgrade to the edible topping composition of the present invention from an existing dairy blend or non-dairy whipped topping. The edible topping composition of the present invention includes milk product

(e.g., milk, cream, low-fat milk, dairy fat, milk powder, cream powder, whey powder etc.), non-hydrogenated oil (NH oil/or hydrogenated oil), and sweetener. In one non-limiting embodiment of the invention, the edible topping composition includes milk product (e.g., milk, cream, low-fat milk, dairy fat, milk powder, cream powder whey powder etc.), NH oil/ or hydrogenated oil, water, sweetener (e.g., sugar, syrup, artificial sweetener, etc.) and one or more of the following optional ingredients (e.g., other dairy materials, milk protein or soy protein, emulsifiers, thickeners, salt, phosphate salt, flavoring, coloring, preservatives, etc.).

The present invention provides an edible topping composition which includes both milk product and an oil-in-water emulsion, which is easily whippable at refrigeration (i.e., 33-45°F) and room or ambient temperatures (i.e., 60°F-80°F.), and can be whipped into a confection having improved organoleptic characteristics. The edible topping composition has a smooth and non-greasy texture, non-waxy mouth feel and pleasurable organoleptic characteristics. The unwhipped food product is pourable at refrigeration and room temperatures and is therefore easily whippable to obtain confections including icings, toppings, fillings and the like. The whipped food product is smooth and non-greasy and therefore easy to dispense for making decorations and easy to clean up.

The invention also provides a method for preparing the edible topping composition. The method comprises the steps of heating the milk product of the edible topping composition prior to adding the milk product with the other ingredients of the edible topping composition. The whippable product is a liquid and can be stored frozen.

The present invention also provides a method for obtaining a whipped confection from the edible topping composition. The product can be whipped by routine methods known in the art to form a whipped confection.

One non-limiting object of the present invention is the provision of an edible topping composition that includes milk product and an oil emulsion that has improved flavor, a smooth texture, a desirable consistency, and has a fresh milk taste.

Another non-limiting object of the present invention is the provision of an edible topping composition that contains milk so that its taste and flavor is close to or has the same taste of a dairy topping.

Still another non-limiting object of the present invention is the provision of an edible topping composition that provides the natural creamy flavor and fresh milk taste of traditional dairy toppings.

Yet another non-limiting object of the present invention is the provision of an edible topping composition that includes milk product (e.g., milk, cream, low-fat milk, dairy fat, milk powder, cream powder whey powder etc.), NH oil/hydrogenated oil, and sweetener, and optionally one or more of the following ingredients (e.g., other dairy materials, milk protein or soy protein, emulsifiers, thickeners, salt, phosphate salt, flavoring, coloring, preservatives, etc.).

Still yet another non-limiting object of the present invention is the provision of an edible topping composition which is easily whippable at refrigeration and room temperatures, and can be whipped into a confection having improved organoleptic characteristics.

Another non-limiting object of the present invention is the provision of an edible topping composition that has a smooth and non-greasy texture, non-waxy mouth feel and pleasurable organoleptic characteristics.

Still another non-limiting object of the present invention is the provision of an edible topping composition that is pourable at refrigeration and room temperatures and is therefore easily whippable to obtain confections including icings, toppings, fillings and the like.

Yet another non-limiting object of the present invention is the provision of an edible topping composition that is smooth and non-greasy and therefore easy to dispense for making decorations and easy to clean up.

Still yet another non-limiting object of the present invention is the provision of an edible topping composition that is a liquid and can be stored frozen or chilled or ambient.

Another non-limiting object of the present invention is the provision of an edible topping composition that can be whipped by routine methods known in the art to form a whipped confection.

These and other objects and advantages will become apparent from the following description taken together with the accompanying drawing.

BRIEF DESCRIPTION OF THE DRAWING

Reference may now be made to the drawing, which illustrates a non-limiting embodiment of the invention wherein:

Fig. 1 illustrates a non-limiting process for manufacturing the edible topping composition of the present invention.

DETAILED DESCRIPTION OF NON-LIMITING EMBODIMENTS

Referring now to the drawing wherein the showings are for the purpose of illustrating a non-limiting embodiment of the invention only and not for the purpose of limiting same, Fig. 1 illustrates a non-limiting process for manufacturing the edible topping composition of the present invention.

The present invention is directed to an edible topping composition that has improved flavor, which can be used as a topping on food products, which is whippable or as a creamer, has a smooth texture, a desirable consistency, and a fresh milk taste. The edible topping composition contains milk so that its taste and flavor is close to or has the same taste of a dairy topping. As such, the edible topping composition of the present invention provides the milk taste and dairy like topping.

The edible topping composition of the present invention includes milk product (e.g., milk, cream, low-fat milk, dairy fat, milk powder, cream powder, whey powder etc.), NH oil/hydrogenated oil, and sweetener (sugar, syrup, etc.). Generally, the NH oil/hydrogenated oil content of the edible topping composition is at least about 10 wt.%, the water content is at least about 15 wt.%, the milk product is at least about 15 wt.%, and the sweetener content is at least about 5 wt.%. The combined weight percent of the NH oil or hydrogenated oil, water, milk

product, and the sweetener in the edible topping composition is at least about 80 wt.%. Generally, each of NH oil/hydrogenated oil, content, the water content, and the milk product in the edible topping composition is greater than the sweetener content of the edible topping composition. In one non-limiting embodiment of the invention, the NH oil content of the edible
5 topping composition is about 10 wt.% to 45 wt.% (and all values and ranges there between), typically about 20 wt.% to 35 wt.%, and more typically about 25 wt.% to 30 wt.%. In another non-limiting embodiment of the invention, the water content of the edible topping composition is about 15wt.% to 55 wt.% (and all values and ranges there between), typically about 20 wt.% to 35 wt.%, and more typically about 22 wt.% to 28 wt.%. In still another non-limiting
10 embodiment of the invention, the milk product of the edible topping composition is about 15wt.% to 45 wt.% (and all values and ranges there between), typically about 20 wt.% to 40 wt.%, and more typically about 25 wt.% to 35 wt.%. In yet another non-limiting embodiment of the invention, the sweetener content of the edible topping composition is about 1wt.% to 30 wt.% (and all values and ranges there between), typically about 5 wt.% to 25 wt.%, and more typically
15 about 10 wt.% to 20 wt.%. In still yet another non-limiting embodiment of the invention, the combined weight percent of the non-hydrogenated or hydrogenated oil, water, milk product, and the sweetener in the edible topping composition is about 80 wt.% to 100 wt.% (and all values and ranges there between), typically about 90 wt.% to 100 wt.%, and more typically about 95 wt.% to 98 wt.%.

20 The hydrogenated oil or fat can be used in edible topping composition includes hydrogenated coconut oil, hydrogenated soybean oil, hydrogenated palm oil, hydrogenated palm kernel oil.

The NH oil or fat that can be used in the edible topping composition includes coconut oil, cottonseed oil, corn oil, soybean oil, peanut oil, olive oil, palm oil, palm kernel oil, safflower oil,
25 sunflower oil, avocado oil, mustard oil, peanut oil, rice bran oil, and/or sesame oil. In one non-limiting embodiment, the non-hydrogenated oil or fat is palm kernel oil.

The sweetener that can be used in the edible topping composition includes sugars (e.g., monosaccharides, disaccharides and polysaccharides). The sweetener may be comprised of one or more sugars, such as sucrose, fructose, dextrose; sugar syrups (e.g., corn syrup, glucose syrup, maple syrup, golden syrup, high fructose corn syrup, etc.), such as high fructose corn syrup; and/or intensive sweeteners, such as aspartame, acetosulfame, alitame, saccharin, cyclamates, and trichloro sucrose. bulking agents may be included in the formulation to provide additional solids and provide body to the foam structure. Typical bulking agents are maltodextrin, polydextrose, polyglucose, xylitol, mannitol and sorbitol. For formulation calculations, all of these bulking agents are considered to be included in the sweetener component. In one non-limiting embodiment, the sweetener includes sucrose or sucrose-fructose combinations. In another non-limiting embodiment, the sweetener includes both sugar and sugar syrup.

The milk product that can be used in the edible topping composition includes milk (e.g., low-fat milk, 1% fat milk, 2% fat milk, whole milk, etc.), cream, yogurt, sour cream, dairy fat, milk powder, cream powder whey powder etc. In one non-limiting embodiment, the milk product is or includes milk.

The edible topping composition can optionally include one or more emulsifiers. The one or more emulsifiers, when used, is present in the edible topping composition in an amount of at least about 0.01 wt.%. The content of the one or more emulsifiers in the edible topping composition generally does not exceed 5 wt.% (e.g., 0.01-5 wt.% and all values and ranges therebetween). Generally, the emulsifier, when used, is present in the edible topping composition in an amount of about 0.2 wt.% to 2.5 wt.%, and more typically about 0.2 wt.% to 1.5 wt.% as permissible under FDA guidelines. Non-limiting examples of one or more emulsifiers that can be used include polyoxyethylene ethers of sorbitan monostearate (polysorbate 60) and polyoxyethylene ethers of sorbitan monooleate (polysorbate 80); span-20, span- 40, span- 60, span- 80, lecithin; hydroxylated lecithin; mono, di, or polyglycerides of fatty acids, such as stearin and palmitin mono and diglycerides; polyoxyethylene ethers of fatty esters of polyhydric alcohols, or the polyoxyethylene ethers of sorbitan distearate; fatty esters of

polyhydric alcohols such as sorbitan monostearate; polyglycerol esters of mono and diglycerides such as hexaglyceryl distearate; mono- and diesters of glycols such as propylene glycol monostearate, and propylene glycol monopalmitate, succinoylated monoglycerides; and the esters of carboxylic acids such as lactic, citric, and tartaric acids with the mono- and diglycerides of fatty acids such as glycerol lacto palmitate and glycerol lacto stearate, and calcium or sodium stearyl lactylates and all members of the sucrose ester family thereof, all varieties of diacetyltartaric esters of fatty acids, "DATEMS", and the like, and mixtures thereof. In one non-limiting embodiment, the emulsifier, when used, includes polysorbate 60 and/or polysorbate 80.

The edible topping composition can optionally include one or more stabilizers. The one or more stabilizers, when used, is present in the edible topping composition in an amount of at least about 0.01 wt.%. The content of the one or more stabilizers in the edible topping composition generally does not exceed 5 wt.% (e.g., 0.01-5 wt.% and all values and ranges therebetween). Generally, the stabilizer, when used, is present in the edible topping composition in an amount of about 0.2 wt.% to 2.5%, and more typically about 0.2 wt.% to 1.5 wt.% as permissible under FDA guidelines. Non-limiting examples of one or more stabilizers that can be used include hydrophilic colloids. The hydrophilic colloids can be natural, such as vegetable, or synthetic gums and may be, for example, carrageenan, guar gum, alginate, xanthan gum, locust bean gum, arabic gum, gellan gum, pectin, and the like or semi-synthetic such as methylcellulose, carboxy-methylcellulose, ethylcellulose, hydroxy-propylmethylcellulose (HPMC), and microcrystalline cellulose. In one non-limiting embodiment, the stabilizer, when used, includes carrageenan, guar gum, alginate, and/or xanthan gum.

The edible topping composition can optionally include one or more salts. The one or more salts, when used, are present in the edible topping composition in an amount of at least about 0.01wt.%. The content of the one or more salts in the edible topping composition generally does not exceed 1 wt.% (e.g., 0.01-1 wt.% and all values and ranges therebetween). The salts useful for the present invention are any edible salt that does not interfere with other ingredients or render an undesirable taste. Salts can generally act as buffers and/or as flavorants

and/or preservatives. Examples of useful salts are common salt (sodium chloride), sodium or potassium phosphates, citrates, chlorides, phosphate salt, sorbates, and the like.

The edible topping composition can optionally include one or more starches or modified starch. The one or more starches, when used, are present in the edible topping composition in an amount of at least about 0.1wt.%. The content of the one or more starches in the edible topping composition generally does not exceed 5 wt.% (e.g., 0.1-5 wt.% and all values and ranges therebetween). Non-limiting starches that can be used include starches obtained from potato, arrow root, corn, rice, wheat, waxy maize, sorghum, waxy sorghum and the like or modified starch.

The edible topping composition can optionally include one or more proteins. The one or more proteins, when used, are present in the edible topping composition in an amount of at least about 0.1wt.%. The content of the one or more proteins in the edible topping composition generally does not exceed 5 wt.% (e.g., 0.1-5 wt.% and all values and ranges there between). Non-limiting proteins that can be used include milk proteins such as isolated sodium, potassium or calcium caseinates, protein provided as skim milk, nonfat dry milk, milk protein concentrate, whey protein concentrates, alpha lactalbumin and beta lactoglobulin can be used. Vegetable proteins including but not limited to soy protein, pea protein, wheat protein, cottonseed protein, peanut protein, and corn protein are also useful. Meat proteins derived as soluble proteins from meat processing may also be used according to the practice of the invention.

The edible topping composition can optionally include one or more acidulants. The one or more acidulants, when used, is present in the edible topping composition in an amount of at least about 0.01wt.%. The content of the one or more acidulants in the edible topping composition generally does not exceed 1 wt.% (e.g., 0.01-1 wt.% and all values and ranges therebetween). Acidulants can be added to impart tartness, control pH and/or serve as a preservative for the edible topping composition. Non-limiting examples of acidulants that can be used include phosphoric acid, tartaric acid, malic acid, citric acid, fumaric acid, and the like.

The edible topping composition can optionally include one or more other ingredients such as flavoring agents, colorants, vitamins, minerals milk powder, cream powder, etc. Suitable flavoring agents can be employed to impart vanilla, cream, chocolate, coffee, maple, spice, mint, butter, caramel, fruit and other flavors. The flavoring, when used, is present in the edible topping composition in an amount of at least about 0.01wt.%. The content of the flavoring in the edible topping composition generally does not exceed 1 wt.% (e.g., 0.01-1 wt.% and all values and ranges therebetween). The coloring, when used, is present in the edible topping composition in an amount of at least about 0.001wt.%. The content of the coloring in the edible topping composition generally does not exceed 0.5 wt.% (e.g., 0.001-0.5 wt.% and all values and ranges therebetween).

Non-limiting examples of the edible topping composition in weight percent are as follows:

Example 1

15	NH oil/hydrogenated oil	10-40%
	Milk product	15-40%
	Water	15-40%
	Sweetener	5-25%
	Emulsifier	0-4%
20	Stabilizer	0-4%
	Salt	0-1%
	Flavoring	0-1%
	Coloring	0-0.5%

Example 2

25	NH oil/hydrogenated oil	20-40%
	Milk product	0-40%

	Water	20-40%
	Sweetener	8-20%
	Emulsifier	0.1-3%
	Stabilizer	0.1-3%
5	Salt	0.01-0.5%
	Flavoring	0-0.5%
	Coloring	0-0.2%
Example 3		
10	NH oil/hydrogenated oil	20-30%
	Milk product	22-35%
	Water	20-30%
	Sweetener	10-20%
15	Emulsifier	0.2-2%
	Stabilizer	0.2-2%
	Salt	0.01-0.4%
	Flavoring	0-0.4%
	Coloring	0-0.1%
20	Example 4	
	NH oil/hydrogenated oil	25-30%
	Milk product	28-33%
25	Water	22-28%
	Sugar	5-12%
	Sugar syrup	2-8%
	Emulsifier	0.5-2%

	Stabilizer	0.5-2%
	Sodium salt	0.01-0.2%
	Phosphate salt	0.01-0.2%
	Flavoring	0-0.3%
5	Coloring	0-0.1%

The edible topping composition in an unwhipped state is a liquid at refrigeration and ambient temperatures. Accordingly, the edible topping composition is easily pourable at ambient temperatures and may be used in manufacturing plants which are equipped to process liquids.
 10 The edible topping composition can be formed into a whipped topping. The edible topping composition in an unwhipped state can be stored frozen for over a year or can be stored refrigerated for at least up to nine months. The edible topping composition in a whipped state is stable in refrigerated conditions for at least 12 hours, typically for at least 24 hours, more typically for at least 2 days, and still more typically for at least a week. The edible topping
 15 composition in a whipped state performs at least as well as the vegetable oil-based butter icings with respect to overrun, shelf-stability, handling and decorating. The edible topping composition in a whipped state has a non-greasy texture and can be dispensed easily and cleaned up easily. The edible topping composition in a whipped state can be whipped to an overrun of at least about 150%, generally at least about 200%, and more typically up to or greater than about 300%.

20 Referring now to Fig. 1, there is illustrated a non-limiting process for forming the edible topping composition of the present invention. The NH oil or hydrogenated oil (e.g., edible fat), water, sweetener, optional emulsifier, optional stabilizer, optional salt, optional flavoring, optional coloring and any other optional ingredient are placed in a blending tank and mixed together until uniformly mixed. A high shear mixer can be used so that there are no significant
 25 lumps in the mixture. The mixture is generally heated prior to, during, or after mixing to a temperature of about 55-85°C (e.g., 65-75°C). Thereafter, the milk product (e.g., milk), which has been heated to about 55-75°C (e.g., 65°C) is added to the heated mixture and the dairy and

the heated mixture are thoroughly mixed at a temperature of about 55-75°C (e.g., 65°C) for at least about 2 minutes, and typically less than 60 minutes (e.g., 10 minutes) to form a dairy blend. A high shear mixer can be used to form the dairy blend.

The pasteurization generally occurs at a temperature of 55-90° (e.g., 65-75°C) for at least 5 minutes and typically less than about 60 minutes (e.g., 20 minutes) or UHT process

After the dairy blend has been pasteurization or UHT, the dairy blend is homogenized. For example, the dairy blend can be homogenized using one- or two-stage pressures with total pressures of 1000-7000 psi. Homogenization procedures are described in U.S. Pat. No. 6,203,841, which is incorporated herein by reference.

The homogenized dairy blend is then cooled to a temperature that is generally less than 20°C (e.g., 0-10°C). The cooling of the homogenized dairy blend can be by a heat exchanger; however other or additional methods of cooling can be used.

After the homogenized dairy blend is cooled, the cooled product is a liquid and is ready for use or packaging. If the product is packaged, the package can be stored on a shelf, in a refrigerated environment, or frozen. The frozen product can be thawed, typically under refrigerated temperatures and thereafter is ready for use.

The edible topping composition of the present invention can be formed into a whipped topping using any mechanical device which can exert a high shear mechanical force, such as a paddle, whip, traditional batch mixers, continuous mixers and the like.

The unwhipped edible topping composition can be subjected to various aseptic processing such as thermal treatment to produce a commercially sterile product. Such processes are well known to those skilled in the art and include high temperature short time (HTST), extended shelf life and ultra-high temperature (UHT) thermal treatment, homogenization, cooling and packaging. A variety of whipped confections can be made from the edible topping composition. Such whipped confections include fillings, icings, toppings, decorations and the like which can be used for cakes, pies, cookies and the like.

In one non-limiting embodiment of the invention, the edible topping composition includes milk, palm kernel oil, water, sugar, sugar syrup, and one or more of the following

optional ingredients (e.g., emulsifiers, thickeners, salt, phosphate salt, flavoring, coloring, preservatives, etc.).

The present invention provides an edible topping composition which includes both milk product and an oil in water emulsion, which is easily whippable at refrigeration and room temperatures (i.e., between about 60°F-80°F.), and can be whipped into a confection having improved organoleptic characteristics. The edible topping composition has a smooth and non-greasy texture, non-waxy mouth feel and pleasurable organoleptic characteristics. The unwhipped food product is pourable at refrigeration and room temperatures and is therefore easily whippable to obtain confections including icings, toppings, fillings and the like. The whipped food product is smooth and non-greasy and therefore easy to dispense for making decorations and easy to clean up.

The invention also provides a method for preparing the edible topping composition. The method comprises the steps of heating the milk product of the edible topping composition prior to adding the milk product with the other ingredients of the edible topping composition. The unwhipped product is a liquid and can be stored frozen or chilled or ambient.

It will thus be seen that the objects set forth above, among those made apparent from the preceding description, are efficiently attained, and since certain changes may be made in the constructions set forth without departing from the spirit and scope of the invention, it is intended that all matter contained in the above description and shown in the accompanying drawings shall be interpreted as illustrative and not in a limiting sense. The invention has been described with reference to preferred and alternate embodiments. Modifications and alterations will become apparent to those skilled in the art upon reading and understanding the detailed discussion of the invention provided herein. This invention is intended to include all such modifications and alterations insofar as they come within the scope of the present invention. It is also to be understood that the following claims are intended to cover all of the generic and specific features of the invention herein described and all statements of the scope of the invention, which, as a matter of language, might be said to fall therebetween. The invention has been described with

reference to the preferred embodiments. These and other modifications of the preferred embodiments as well as other embodiments of the invention will be obvious from the disclosure herein, whereby the foregoing descriptive matter is to be interpreted merely as illustrative of the invention and not as a limitation. It is intended to include all such modifications and alterations
5 insofar as they come within the scope of the appended claims.

CLAIMS

1. An edible topping composition which is pourable at 33°F to 45°F and 60°F to 80°F comprising:
10 wt% to 45 wt% of non-hydrogenated oil/hydrogenated oil;
15 wt% to 45 wt% milk product;
15 wt% to 55 wt% water; and
5 wt% to 30 wt% sweetener,
wherein the combined weight percent of the non-hydrogenated/hydrogenated oil, the water, the milk product, and the sweetener is 80 wt% to 100 wt% of the composition, and each of the non-hydrogenated oil/hydrogenated oil content, the water content, and the milk product content is greater than the sweetener content of the edible topping composition,
wherein the edible topping composition is whippable; and
wherein the milk product includes milk.
2. The edible topping composition of claim 1, wherein the hydrogenated oil comprises one or more oils selected from the group consisting of hydrogenated coconut oil, hydrogenated soybean oil, hydrogenated palm oil, and hydrogenated palm kernel oil.
3. The edible topping composition of claim 1, wherein the non-hydrogenated oil comprises one or more oils selected from the group consisting of coconut oil, cottonseed oil, corn oil, soybean oil, peanut oil, olive oil, palm oil, palm kernel oil, safflower oil, sunflower oil, avocado oil, mustard oil, peanut oil, rice bran oil, and sesame oil.
4. The edible topping composition of claim 1, wherein the non-hydrogenated oil comprises palm kernel oil.
5. The edible topping composition of claim 1, wherein the milk product comprises low-fat milk, 1% fat milk, 2% fat milk, whole milk, cream, yogurt, sour cream, dairy fat, milk powder, cream powder, whey powder, or a combination thereof.
6. The edible topping composition of claim 1, wherein the sweetener comprises sugars, sugar syrups, intensive sweeteners, or a combination thereof.

7. The edible topping composition of claim 1, further comprising one or more bulking agents selected from the group consisting of maltodextrin, polydextrose, polyglucose, xylitol, mannitol, and sorbitol.
8. The edible topping composition of claim 1, further comprising 0.01 to 5 wt% emulsifiers.
9. The edible topping composition of claim 1, further comprising 0.01 to 5 wt% stabilizers.
10. The edible topping composition of claim 1, further comprising 0.01 to 1 wt% salt.
11. The edible topping composition of claim 1, further comprising 0.1 to 5 wt% starches, modified starches, or combinations thereof.
12. The edible topping composition of claim 1, comprising:

NH oil/hydrogenated oil	10 to 40 wt%
Milk product	15 to 40 wt%
Water	15 to 40 wt%
Sweetener	5 to 25 wt%
Emulsifier	0 to 4 wt%
Stabilizer	0 to 4 wt%
Salt	0 to 1 wt%
Flavoring	0 to 1 wt%
Coloring	0 to 0.5 wt%.
13. A whipped topping composition comprising the composition of any of claims 1 - 12, wherein the whipped edible topping composition has a smooth, non-greasy texture, is free of waxy mouth feel, has an overrun of at least 150%, and is stable in a whipped form under refrigerated conditions for at least 24 hours.
14. A method for making the edible topping composition of any of claims 1 - 12 comprising:
providing the non-hydrogenated oil/hydrogenated oil, water, and sweetener;
mixing together the non-hydrogenated oil/hydrogenated oil, water, and sweetener to form a non-dairy blend;
providing the milk product;

heating the milk product to at least 55°C;
adding the heated milk product to the non-dairy blend;
mixing the heated milk product and the non-dairy blend at a temperature of at least 55°C to form a dairy blend;
HTST, UHT and/or pasteurizing the dairy blend;
homogenizing the dairy blend; and
cooling the homogenized dairy blend to a temperature that is less than 20°C to form the edible topping composition.

15. The method of claim 14, further comprising packaging and then freezing the dairy blend.
16. A method for making a whipped topping composition of claim 13 comprising:
providing the edible topping composition of any of claims 1- 12; and
whipping the edible topping composition to form a whipped product.
17. The method of claim 16, further comprising
HTST, UHT and/or pasteurizing the edible topping composition;
homogenizing the edible topping composition; and
cooling the edible topping composition to a temperature that is less than 20°C prior to whipping.
18. The method of claim 16 or 17, wherein the edible topping composition is provided in a frozen state and the method further comprises thawing the edible topping composition.