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(21) International Application Number: PCT/US96/01017 (22) International Filing Date: 23 January 1996 (23.01.96) (30) Priority Data: 08/381,779 1 February 1995 (01.02.95) US (71) Applicant: CARGILL, INCORPORATED [US/US]; P.O. Box 5624, Minneapolis, MN 55440 (US). (72) Inventors: MANDERFELD, Michelle, Mrozik; 15645 H. 24th Avenue, North, Plymouth, MN 55447 (US). EFSTATHIOU, John; 3630 Ximines Lane, Plymouth, MN 55441 (US). VOECKS, Arlene, H.; 106 Hillcrest Road, Monticello, MN 55362 (US). (74) Agents: SAMPLES, Kenneth, H. et al.; Fitch, Even, Tabin & Flannery, Room 900, 135 S. LaSalle Street, Chicago, IL 60603 (US).		(81) Designated States: AL, AM, AT, AU, AZ, BB, BG, BR, BY, CA, CH, CN, CZ, DE, DK, EE, ES, FI, GB, GE, HU, IS, JP, KE, KG, KP, KR, KZ, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, TJ, TM, TR, TT, UA, UG, UZ, VN, ARIPO patent (KE, LS, MW, SD, SZ, UG), Eurasian patent (AZ, BY, KG, KZ, RU, TJ, TM), European patent (AT, BE, CH, DE, DK, ES, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, ML, MR, NE, SN, TD, TG). Published <i>With international search report.</i>
(54) Title: IMPROVED SIMULATED EGG PATTY (57) Abstract Simulated egg patties and simulated egg yolks, and methods of preparing them, are provided. The simulated egg patties and simulated egg yolks have superior mouthfeel and texture characteristics which are similar to a fried egg prepared from a fresh, natural egg. The simulated egg yolks are prepared by freezing a predetermined amount of egg yolk in a predetermined shape whereby the egg yolk structure is modified so that, upon thawing, the egg yolk is gel-like and essentially maintains its shape. The frozen egg yolk can be combined with, or essentially surrounded with, egg white and then cooked to form a simulated egg patty. Preferably the egg yolk is pre-cooled prior to freezing and the frozen egg yolk is tempered prior to cooking. Upon cooking, the egg yolk portion of the simulated egg patty or the simulated egg yolk has similar mouthfeel and texture to cooked fresh egg yolk.		

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