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(54) Title: MOISTURE BARRIER IN FOODS

(57) **Abstract:** The moisture-sensitive core of a coated food ingredient, for example consisting of pasta, chocolate, cereals, fruit or nuts, in a water-containing environment, such as a dairy product, can be protected against ingress of moisture and loss of crispness by a moisture-resistant coating of a continuous fat layer in which 1 - 15 % (m/m) water-insoluble and fat-insoluble particles having an average particle diameter of 1 - 100 µm are present. The particles are in particular inorganic, for example consisting of silicon dioxide.



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