CLAIMS

1. A process for providing a shellac coating on a substrate comprising applying to the substrate a shellac coating composition comprising a fatty acid component and shellac, wherein the weight ratio of the fatty acid component to the shellac is 5:95 to 95:5, wherein the coating composition contains no more than 10 wt.% of a volatile carrier liquid having an equilibrium vapor pressure at 25º C above 0.02 atm. (15.9 torr), wherein the substrate is a bakery product, wherein the shellac coating composition is molten when applied to the substrate, and wherein the molten coating composition is formulated in a manner which inhibits polymerization of the shellac thereby providing a continuous, coherent shellac coating on said substrate.

2. The process of claim 1, wherein the shellac coating composition is applied to the substrate by at least one of melt spraying, dipping, enrobing, casting, extrusion coating, pan coating and roller coating

3. The process of claim 1, wherein the bakery product comprises a biscuit, cookie, wafer, waffle or ice cream cone.

4. The process of claim 3, wherein the substrate is an ice cream cone or waffle.

5 The process of claim 1, wherein the weight ratio of the fatty acid component to the shellac is 5:95 to 57:43.

6. The process of claim 1, wherein the weight ratio of the fatty acid component to the shellac is 5:95 to 50:50.

7. The process of claim 1, wherein the fatty acid component is selected from the group consisting of a free fatty acid, an ester of a fatty acid and a monoalcohol or dialcohol containing 8 or less carbon atoms, a fatty acid monoglyceride, a fatty acid diglyceride, a fatty acid triglyceride, a fatty acid phospholipid, a fatty alcohol and mixtures thereof.

8. The process of claim 7, wherein the fatty acid component is selected from the group consisting of a free fatty acid, a fatty acid monoglyceride, a fatty acid diglyceride, a fatty acid triglyceride, and mixtures thereof.

9. The process of claim 8, wherein the fatty acid component is a free fatty acid.

10. The process of claim 9, wherein the fatty acid component is selected from oleic acid, stearic acid and palmitic acid.

11. The process of claim 1, wherein the shellac coating composition is in a solid state at room temperature, and further wherein the shellac coating composition has a softening temperature of 40º C to 120º C.

12. The process of claim 11, wherein the shellac coating composition has a softening temperature of 60º C to 90º C.

13. The process of claim 1, wherein the shellac coating composition contains one or more additional ingredients selected from the group consisting of a shellac plasticizer other than a fatty acid component, a shellac polymerization retardant other than a fatty acid component, a detackifier, a coloring agent, a co-film former, a flavoring agent and a preservative.

14. The process of claim 1, wherein the substrate is an ice cream cone or waffle, wherein the fatty acid component comprises oleic acid, stearic acid, palmitic acid or mixtures thereof, wherein the weight ratio of the fatty acid component to the shellac is 5:95 to 57:43, and wherein the shellac coating composition is applied to the substrate by melt spraying.

15. A coated article made by the process of claim 14.