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(21) International Application Number: PCT/EP98/04930 (22) International Filing Date: 23 July 1998 (23.07.98) (30) Priority Data: 97202631.4 28 August 1997 (28.08.97) EP (71) Applicant (for all designated States except US): SOCIETE DES PRODUITS NESTLE S.A. [CH/CH]; Case postale 353, CH-1800 Vevey (CH). (72) Inventors; and (75) Inventors/Applicants (for US only): BAENSCH, Johannes [DE/FR]; Le Pré-aux-Meieux, F-14130 Le Breuil-en-Auge (FR). GAUGAZ, Marlène [CH/CH]; 36, rue du Village, CH-1802 Corseaux (CH). LENEUF, Dominique [FR/CH]; 18, avenue de la Prairie, CH-1800 Vevey (CH). REIMERDES, Ernst, Hartmut [DE/CH]; 161, route de Lausanne, CH-1096 Cully/Villette (CH). (74) Agent: VUILLE, Roman, L.; 55, avenue Nestlé, CH-1800 Vevey (CH).		(81) Designated States: AU, BR, CA, CN, CZ, HU, IL, JP, MX, NO, NZ, PL, RO, SG, SK, TR, US, Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE). Published <i>With international search report.</i>
(54) Title: CREAM-BASED FOOD COMPOSITION AND PROCESS FOR THE MANUFACTURE THEREOF (57) Abstract Process for the preparation of a cream, in which a mixture containing a milk derivative, 8-30 % of sugars, 10-60 % of fermented dairy product, 0-25 % of sourcream or of dairy cream containing 25-45 % of fatty substance, 0-35 % of texturizing agent, 0-20 % of aromatic product and 0-0.5 % of salt is prepared with stirring, it is heat treated, its temperature is adjusted to 15-40 °C and molten fatty substance is added to it with stirring, so as to obtain a homogeneous cream. The cream thus obtained can be used in the manufacture of a food composition by depositing it on at least one layer, preferably between two layers, of biscuit.		