



METHOD OF REDUCING FAT IN FAT-BASED
COATINGS FOR CONFECTIONERY PRODUCTS

Abstract of the Disclosure

A method for reducing the fat content in a fat-based confectionery coating material having a sufficient viscosity, when liquified, to permit the application and retention of the coating material upon an underlying confectionery substrate. The method comprises replacing at least a portion of at least one fat-containing component of the coating material with an amount of a liquid medium chain triglyceride sufficient to maintain the viscosity of the coating material.

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