CLAIMS

The invention is claimed as follows:

1. A packaged food product comprising a package housing and a nutritional composition having reduced stickiness on its surface, the nutritional composition comprising a plurality of solid particles on at least one external surface ~~of the nutritional composition~~ and a carbohydrate fraction comprising glucose and fructose in a ratio from 3:1 to about 1:1,

wherein the nutritional composition is a solid nutritional composition having a coating of solid particles on the at least one external surface,

wherein the solid particles have a diameter between about 1 mm and about 10 mm, are selected from a group consisting of rolled oats, grains, cookie particles, crisp discs, and any combinations thereof, and have a rough surface allowing them to remain at the surface of the solid nutritional composition.

~~wherein the solid particles have a diameter between about 1 mm and about 10 mm, and wherein the at least one surface of the nutritional composition is an external surface.~~

~~2. The packaged food product according to Claim 1, wherein the carbohydrate is glucose, fructose or glucose and fructose.~~

~~3. The packaged food product according to Claim 1 or claim 2, wherein the solid particles are selected from a group consisting of rolled oats, grains, cookie particles, crisp discs, and any combinations thereof.~~

~~4. The packaged food product according to any one of Claims 1 to 3, wherein the solid particles are artificially colored.~~

~~5. The packaged food product according to Claim 4, wherein the solid particles are comprise at least two different colors.~~

~~6. The packaged food product according to any one of Claims 1 to 3, wherein the solid particles further comprise at least one natural coloring agent.~~

~~7. The packaged food product according to Claim 6, wherein the solid particles are comprise at least two different colors.~~

~~8. The packaged food product according to any one of Claims 1 to 7, wherein the solid particles have a rough surface.~~

~~9. The packaged food product according to any one of Claims 1 to 8, wherein the solid particles have a high sugar content and low amounts of fats and proteins.~~

~~10. The packaged food product according to any one of Claims 1 to 8, wherein the solid particles have a high protein and a high sugar content.~~

~~11.~~2. The packaged food product according to ~~any one of~~ Claim~~s~~ 1 ~~to 10~~, wherein the solid particles have a shape selected from the group consisting of oval, circular, triangular, square, rectangular, pentagonal, hexagonal, heptagonal, octagonal, and combinations thereof.

~~12.~~3. The packaged food product according to ~~any one of~~ Claim~~s~~ 1 or 2~~to 11~~, wherein the carbohydrate fraction comprises at least 30% glucose and~~/or~~ fructose.

~~13.~~4. The packaged food product according to any one of Claims 1 to 3, wherein the carbohydrate fraction comprises dextrose, maltodextrins, polyols monosacchharides, disacchharides, or oligosaccharides or combinations thereof.

~~14.~~5. The packaged food product according to any one of Claims 1 to 4 ~~13~~, wherein the nutritional composition further comprises:

at least one vitamin selected from the group consisting of vitamin C, vitamin E, vitamin B12, niacin, vitamin B6, folic acid, biotin, panthotenic acid, vitamin B2, vitamin B6, and combinations thereof;

at least one electrolyte or mineral selected from the group consisting of sodium, potassium, calcium, iron, magnesium, zinc, and combinations thereof;

at least one compound selected from the group consisting of aroma compounds, fiber, caffeine, guarana, acidifying agents, binding agents, gel building material, water, fruit juice, fruit, antioxidants, colorings agents, and combinations thereof;

at least one amino acid selected from the group consisting of L-leucine, L-valine, L-isoleucine, and combinations thereof; and

combinations thereof.

~~15.~~6. The packaged food product according to any one of Claims 1 to 5 ~~14~~, wherein the package is manufactured from a material selected from the group consisting of paperboard, cardboard, plastic, metal, foil and combinations thereof.

~~16.~~7. A method for making a packaged food product having reduced stickiness on at least one external surface, the method comprising the steps of:

forming a solid nutritional composition comprising a carbohydrate fraction comprising glucose and fructose in a ratio from about 3:1 to about 1:1;

depositing a coating of solid particles on at least one surface of the solid nutritional composition; ~~and~~

depositing a coating of solid particles on at least one surface of the solid nutritional composition,

wherein the solid particles are selected from a group consisting of rolled oats, grains, cookie particles, crisp discs, and any combinations thereof, and have a rough surface allowing them to remain at the surface of the solid nutritional composition; and

packaging the solid nutritional composition in a package.

~~17.~~8. The method according to Claim 7~~16~~, wherein the solid nutritional composition is in the form of a bar or wherein the forming includes cutting a nutritional composition into bars.

~~18.~~9. The method according to Claim 7~~16~~ or 8~~17~~, wherein the forming further includes cold extruding a nutritional composition.

~~19.~~10. The method according to any one of Claims 8 to 9~~16 to 18~~, further comprising at least one of the steps of:

heating the solid nutritional compositions prior to depositing the solid particles thereon;

rolling a roller over the at least one surface having solid particles to ensure adherence of the solid particles to the solid nutritional composition;

removing any excess solid particles from the nutritional composition;

cooling the nutritional compositions before packaging; or

combinations thereof.

~~20.~~11. The method according to any one of Claims 8 to 10~~16 to 19~~, wherein the package is manufactured from a material selected from the group consisting of paperboard, cardboard, plastic, metal, foil and combinations thereof.

~~21.~~12. The method according to any one of Claims 8 to 11~~16 to 20~~, wherein the solid nutritional composition is selected from a group consisting of those claimed in Claim 1 to Claim 6~~15~~.