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(54) Title: TWO-COMPONENT PACKAGED FOOD PRODUCTS

(57) Abstract

The invention provides two-component shelf-stable packaged food products, especially packaged sauce products. The products comprise a container, a first food component filling a first region of the container, and a second food component filling a second region of the container, wherein the second food component either directly contacts the first food component or is separated therefrom by an edible interfacial layer. The second food component can be decanted off the first food component, and the second and first food components are adapted for use in combination in sequential food preparation steps. Preferably, the first food component is a thick sauce concentrate and the second food component is a vegetable oil containing chopped vegetable pieces. The vegetable oil and vegetable pieces are decanted and fried, prior to addition of the sauce concentrate, thereby achieving improved organoleptic properties.

