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(71) Applicant (for all designated States except US): **RICH PRODUCTS CORPORATION** [US/US]; 1150 Niagara Street, Buffalo, NY 14213 (US).

(72) Inventors; and

(75) Inventors/Applicants (for US only): **PERKS, Cheryl** [US/CA]; 575 Centralia Avenue N., Ridgeway, Ontario L0S 1N0 (CA). **PIATKO, Michael** [US/US]; 136 Northwood Avenue, West Seneca, NY 14224 (US). **AURAND, Thomas** [US/US]; 165, Curley Drive, Orchard Park, NY 14127 (US).

(74) Agents: **KADLE, Ranjana** et al.; Hodgson Russ LLP, One M & T Plaza, Suite 2000, Buffalo, NY 14203-2391 (US).

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(54) Title: A WHIPPABLE FOOD PRODUCT HAVING IMPROVED STABILITY

(57) Abstract: A whippable food product having improved stability characteristics without detectable change in the organoleptic characteristics is provided. The product comprises triglyceride fat, one or more sugars and an emulsifier component comprising destabilizing and stabilizing emulsifiers in amounts sufficient to stabilize the product. This product can be stored at ambient temperatures for extended periods of time and can also be whipped and displayed at ambient temperatures.



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