skilled artisan will appreciate that the ratio of first component 12, 16 to second component 14, 18 will vary depending on the desired appearance of food product 10.

[0053] Further, food product 10 according to the present disclosure may provide distinct textures and dissolvable properties by aerating or not aerating specific components of food product 10 prior to coextrusion or codeposition. Going forward, and for convenience, "codeposition" will be used with respect to the present process by which food products 10 are prepared. ~~However, the skilled artisan will appreciate that other processes such as, for example, coextrusion may be used~~. In an embodiment, first component 12, 16 is aerated and is combined with second component 14, 18, which is not aerated, during codeposition. In another embodiment, first component 12, 16 is not aerated and is combined with second component 14, 16, which is aerated, during codeposition. Alternatively, both first component 12, 16 and second component 14, 18 may be aerated, or both first component 12, 16 and second component 14, 18 are not aerated. Accordingly, food product 10 may be provided with several different textural properties and may also be dissolvable.

[0054] The present disclosure also provides methods of making food product 10. As discussed above, first component 12, 16 and second component 14, 18 are prepared separately prior to codeposition. Codeposition is carried out using any apparatus known in the art and capable of codepositing two separate streams of a product. For example, codeposition may be carried out using a coextruder apparatus that simultaneously extrudes a first outer casing around a second core component. Instead of extruding a tubular food product from a die of a coextruder, however, the food product having two components is deposited in individual portions onto a surface.

[0055] As is discussed above, either or both of first component 12, 16 and second component 14, 18 may be aerated. Additionally, first component 12, 16 and second component 14, 18 are not liquid, but are in a viscous state prior to and at the time of codeposition. For example, first component 12, 16 and second component 14, 18 may have a viscosity from 5 Pas and 600 Pas at the time of codeposition.

[0056] Further, at the time of codeposition, when a stream of viscous first component 12, 16 and a stream of viscous second component 14, 18 contact, there exists no significant difference in temperature between the two components. For example, in an

have also found that such a manufacturing method also provides a product with a volume between 500 and 3,000 mm^3. In an embodiment, the volume of the final product is between 1,000 and 2,500 mm^3. In yet another embodiment, the volume of the final product is 1,500 mm^3.

[0061] The use of the manufacturing procedures described herein above provide food products of the present disclosure with unique and novel characteristics. Further, the manufacturing procedures described herein provide a more cost-effective and efficient manner in which to manufacture the food products. Indeed, cost-saving and efficiency promoting steps of the present methods include, for example, co-depositing of the first and second components in viscous conditions and at the same temperature comprised below 10 °C and in one shot, and shaping of the food product without the use of a mold, as is typically required with similar food products. Accordingly, by using the unique and novel manufacturing steps described herein, Applicants are able to provide an aesthetically appealing and unique texturized, co-deposited, freeze-dried product.

[0062] It should be understood that various changes and modifications to the presently preferred embodiments described herein will be apparent to those skilled in the art. Such changes and modifications can be made without departing from the ~~spirit and~~ scope of the present subject matter and without diminishing its intended advantages. It is therefore intended that such changes and modifications fall within the appended claims.

CLAIMS

The invention is claimed as follows:

1. A co-deposited food product comprising:
a first component and a second component co-deposited onto a flat surface that form a food product, wherein the entire food product is freeze-dried and the first component and the second component are visibly distinguishable;
wherein the first component and the second component are codeposited at a temperature of 10°C or below, cooled to a temperature below -5°C, and subjected to ~~to~~ a sublimation step for 5 hours to 20 hours and at a pressure of 10 to 100 Pa (0.1 to 1.0 mbar);
wherein ~~the~~ at least one first component ~~may be~~is selected from the group consisting of a yogurt or other dairy product, a puree, a cereal product, a cheese, a fruit, a vegetable, a meat, a malt, a chocolate, coffee, fish or other seafood, and combinations thereof; and
wherein ~~the~~ at least one second component is selected from the group consisting of a yogurt or other dairy product, a puree, a cereal product, a cheese, a fruit, a vegetable, a meat, a malt, a chocolate, coffee, fish or other seafood, and combinations thereof.

2. The food product of Claim 1, wherein:
the color of the second component is different from the color of the first component;
the texture of the second component is different from the texture of the first component; or
the flavor of the second component is different from the flavor of the first component; or combinations thereof.

3. The food product of Claim 1, wherein at least one of the first component and the second component is a dairy product.

4. The food product of Claim 1, wherein at least one of the first component and the second component is a yogurt.

5. The food product of Claim 1, wherein at least one of the first component and the second component is a fruit puree.

6. The food product of Claim 1, wherein at least one of the first component and the second component is vegetable puree.

7. The food product of Claim 1, wherein the food product has a water content below 2%.

8. The food product of Claim 1, wherein the food product has a volume between 500 and 3000 mm^3.

9. The food product of Claim 1, wherein the first component surrounds the second component.

10. The food product of Claim 9, wherein the first component completely surrounds the second component such that the second component is not visible on an outer surface of the food product.

11. The food product of Claim 1, wherein the first and second components form a marbleized design on the outer surface of the food product.

12. The food product of Claim 1, wherein the first and second components form a swirl design on the outer surface of the food product.

13. A method of making a food product, the method comprising:
codepositing a first component and a second component onto a flat surface at a temperature 10 ºC or below to form a product;
cooling the product to a temperature below -5 ºC; and

subjecting the product to a sublimation step for 5 hours to 20 hours and at a pressure of 10 to 100 Pa(0.1 to 1.0 mbar); and

wherein ~~the~~ at least one first component is selected from the group consisting of a yogurt or other dairy product, a puree, a cereal product, a cheese, a fruit, a vegetable, a meat, a malt, a chocolate, coffee, fish or other seafood, and combinations thereof; and

wherein ~~the~~ at least one second component ~~may be~~is selected from the group consisting of a yogurt or other dairy product, a puree, a cereal product, a cheese, a fruit, a vegetable, a meat, a malt, a chocolate, coffee, fish or other seafood, and combinations thereof.

14. The method of Claim 13, wherein the codepositing occurs at a temperature from -5 ºC to 10 ºC.

15. The method of Claim 13, wherein the first and second components are viscous components having a viscosity between 5 and 600 Pas.

16. The method of Claim 13, wherein the sublimation step comprises heating the product at a temperature between 50 ºC and 120 ºC.

17. The method of Claim 13, wherein a final temperature of the product after sublimation is between 20 ºC and 80 ºC.

18. The method of Claim 13, further comprising codepositing first and second components onto a flat surface.

19. The method of Claim 13, further comprising aerating the first component and/or the second component prior to the codepositing step.

20. The method of Claim 13, further comprising prior to the codepositing step:

preparing a first viscous component;