CLAIMS

1. An edible topping composition which is pourable at refrigerated temperatures of 33°F-45°F and room temperatures of 60°F-80°F comprising 20 wt.% to 40 wt.% non-hydrogenated oil/hydrogenated oil, 20 wt.% to 40 wt.% milk product, 20 wt.% to 35 wt.% water, and 5 wt.% to 25 wt.% sweetener, said milk product consisting of one or more ingredients selected from the group consisting of milk, cream, dairy fat, milk powder, cream powder and whey powder, a combined weight percent of said hydrogenated oil / non-hydrogenated oil, said water, said milk product, and said sweetener in said edible topping composition is at least about 80 wt.%, each of said hydrogenated oil / non-hydrogenated oil content, said water content, and said milk product in said edible topping composition is a greater weight percent than said sweetener content of said edible topping composition.

2. The edible topping composition as defined in claim 1, wherein said hydrogenated oil / non-hydrogenated oil content of said edible topping composition is about 25 wt.% to 30 wt.%, said water content of said edible topping composition is about 22 wt.% to 28 wt.%, said milk product of said edible topping composition is about 25 wt.% to 35 wt.%, and said sweetener content of said edible topping composition is about 10 wt.% to 20 wt.%, said combined weight percent of said non-hydrogenated oil/hydrogenated oil, said water, said milk product, and said sweetener in said edible topping composition is at least about 95 wt.%.

3. The edible topping composition as defined in claim 1, wherein said hydrogenated oil includes one or more oils selected from the group consisting of hydrogenated coconut oil, hydrogenated soybean oil, hydrogenated palm oil, hydrogenated palm kernel oil.

4. The edible topping composition as defined in claim 2, wherein said hydrogenated oil includes one or more oils selected from the group consisting of hydrogenated coconut oil, hydrogenated soybean oil, hydrogenated palm oil, hydrogenated palm kernel oil.

5. The edible topping composition as defined in claim 1, wherein said non-hydrogenated oil includes one or more oils selected from the group consisting of coconut oil, cottonseed oil, corn oil, soybean oil, peanut oil, olive oil, palm oil, palm kernel oil, safflower oil, sunflower oil, avocado oil, mustard oil, peanut oil, rice bran oil, and sesame oil.

6. The edible topping composition as defined in claim 4, wherein said non-hydrogenated oil includes one or more oils selected from the group consisting of coconut oil, cottonseed oil, corn oil, soybean oil, peanut oil, olive oil, palm oil, palm kernel oil, safflower oil, sunflower oil, avocado oil, mustard oil, peanut oil, rice bran oil, and sesame oil.

7. The edible topping composition as defined in claim 6, wherein said non-hydrogenated oil includes palm kernel oil.

8. The edible topping composition as defined in claim 1, wherein said sweetener includes one or more components selected from the group consisting of sugar and sugar syrup.

9. The edible topping composition as defined in claim 6, wherein said sweetener includes one or more components selected from the group consisting of sugar and sugar syrup.

10. The edible topping composition as defined in claim 1, including one or more bulking agents, said bulk agents includes one or more components selected from the group consisting of maltodextrin, polydextrose, polyglucose, xylitol, mannitol and sorbitol.

11. The edible topping composition as defined in claim 1, wherein said sweetener includes both sugar and sugar syrup.

12. The edible topping composition as defined in claim 1, wherein said milk product includes one or more components selected from the group consisting of fat-free milk, low-fat milk, 1% fat-milk, 2% fat-milk, whole milk, cream, dairy fat, milk powder, cream powder, whey powder.

13. The edible topping composition as defined in claim 9, wherein said milk product includes one or more components selected from the group consisting of fat-free milk, low-fat milk, 1% fat-milk, 2% fat-milk, whole milk, cream, dairy fat, milk powder, cream powder, whey powder.

14. The edible topping composition as defined in claim 1, including one or more emulsifiers, said emulsifier is present in said edible topping composition in an amount of about 0.01 wt.% to 5 wt.%.

15. The edible topping composition as defined in claim 13, including one or more emulsifiers, said emulsifier is present in said edible topping composition in an amount of about 0.01 wt.% to 5 wt.%.

16. The edible topping composition as defined in claim 1, including one or more stabilizers, said stabilizer is present in said edible topping composition in an amount of about 0.01 wt.% to 5 wt.%.

17. The edible topping composition as defined in claim 15, including one or more stabilizers, said stabilizer is present in said edible topping composition in an amount of about 0.01 wt.% to 5 wt.%.

18. The edible topping composition as defined in claim 1, comprises by weight percent:

NH oil/hydrogenated oil	20-40%
Milk product	20-40%
Water	20-35%
Sweetener	8-20%
Emulsifier	0.1-3%
Stabilizer	0.1-3%
Salt	0.01-0.5%
Flavoring	0-0.5%
Coloring	0-0.2%.

19. The edible topping composition as defined in claim 17, comprises by weight percent:

NH oil/hydrogenated oil	20-40%
Milk product	20-40%
Water	20-35%
Sweetener	8-20%
Emulsifier	0.1-3%
Stabilizer	0.1-3%
Salt	0.01-0.5%
Flavoring	0-0.5%
Coloring	0-0.2%.

20. The edible topping composition as defined in claim 1, comprises by weight percent:

NH oil/hydrogenated oil	20-30%
Milk product	22-35%
Water	20-30%
Sweetener	10-20%
Emulsifier	0.2-2%
Stabilizer	0.2-2%
Salt	0.01-0.4%
Flavoring	0-0.4%
Coloring	0-0.1%.

21. The edible topping composition as defined in claim 17, comprises by weight percent:

NH oil/hydrogenated oil	20-30%
Milk product	22-35%
Water	20-30%
Sweetener	10-20%
Emulsifier	0.2-2%
Stabilizer	0.2-2%
Salt	0.01-0.4%
Flavoring	0-0.4%
Coloring	0-0.1%.

22. The edible topping composition as defined in claim 1, comprising by weight percent:

NH oil/hydrogenated oil	25-30%
Milk product	28-33%
Water	22-28%
Sugar	5-12%
Sugar syrup	2-8%
Emulsifier	0.5-2%
Stabilizer	0.5-2%
Sodium salt	0.01-0.2%
Phosphate salt	0.01-0.2%
Flavoring	0-0.3%

Coloring	0-0.1%.

23. The edible topping composition as defined in claim 17, comprising by weight percent:

NH oil/hydrogenated oil	25-30%
Milk product	28-33%
Water	22-28%
Sugar	5-12%
Sugar syrup	2-8%
Emulsifier	0.5-2%
Stabilizer	0.5-2%
Sodium salt	0.01-0.2%
Phosphate salt	0.01-0.2%
Flavoring	0-0.3%
Coloring	0-0.1%.

24. A method for making an edible topping composition which is pourable at refrigerated temperatures of 33°F-45°F and room temperatures of 60°F-80°F comprising:

providing non-hydrogenated oil/hydrogenated oil, water, and sweetener;

mixing together said non-hydrogenated oil/hydrogenated oil, water, and sweetener to form a non-dairy blend;

providing milk product, said milk product consisting of one or more ingredients selected from the group consisting of milk, cream, dairy fat, milk powder, cream powder and whey powder;

heating said milk product to at least about 55°C;

adding said heated milk product to said non-dairy blend;

mixing said heated milk product and said non-dairy blend at a temperature of at least about 55°C to form a dairy blend, said dairy blend comprising 20 wt.% to 40 wt.% non-hydrogenated oil/hydrogenated oil, 20 wt.% to 40 wt.% milk product, 20 wt.% to 35 wt.% water, and 5 wt.% to 25 wt.% sweetener, a combined weight percent of said hydrogenated oil / non-hydrogenated oil, said water, said milk product, and said sweetener in said edible topping composition is at least about 80 wt.%, each of said hydrogenated oil / non-hydrogenated oil content, said water content, said milk product in said edible topping composition is greater than said sweetener content of said edible topping composition;

HTST, UHT and/or pasteurizing said dairy blend;

homogenizing said dairy blend; and,

cooling said homogenized dairy blend to a temperature that is less than about 20°C.

25. The method as defined in claim 24, including the steps of packaging and then freezing said cooled homogenized dairy blend.

26. The method as defined in claim 24, wherein said dairy blend comprises by weight percent:

NH oil/hydrogenated oil	20-40%
Milk product	20-40%
Water	20-35%
Sweetener	8-20%
Emulsifier	0.1-3%
Stabilizer	0.1-3%
Salt	0.01-0.5%
Flavoring	0-0.5%
Coloring	0-0.2%.

27. The method as defined in claim 25, wherein said dairy blend comprises by weight percent:

NH oil/hydrogenated oil	20-40%
Milk product	20-40%
Water	20-35%
Sweetener	8-20%
Emulsifier	0.1-3%
Stabilizer	0.1-3%
Salt	0.01-0.5%
Flavoring	0-0.5%
Coloring	0-0.2%.

28. The method as defined in claim 24, wherein said dairy blend comprises by weight percent:

NH oil/hydrogenated oil	20-30%
Milk product	22-35%
Water	20-30%
Sweetener	10-20%
Emulsifier	0.2-2%
Stabilizer	0.2-2%
Salt	0.01-0.4%
Flavoring	0-0.4%

Coloring	0-0.1%.

29. The method as defined in claim 25, wherein said dairy blend comprises by weight percent:

NH oil/hydrogenated oil	20-30%
Milk product	22-35%
Water	20-30%
Sweetener	10-20%
Emulsifier	0.2-2%
Stabilizer	0.2-2%
Salt	0.01-0.4%
Flavoring	0-0.4%
Coloring	0-0.1%.

30. The method as defined in claim 24, wherein said dairy blend comprises by weight percent:

NH oil/hydrogenated oil	25-30%
Milk product	28-33%
Water	22-28%
Sugar	5-12%
Sugar syrup	2-8%
Emulsifier	0.5-2%
Stabilizer	0.5-2%
Sodium salt	0.01-0.2%
Phosphate salt	0.01-0.2%
Flavoring	0-0.3%
Coloring	0-0.1%.

31. The method as defined in claim 25, wherein said dairy blend comprises by weight percent:

NH oil/hydrogenated oil	25-30%
Milk product	28-33%
Water	22-28%
Sugar	5-12%
Sugar syrup	2-8%
Emulsifier	0.5-2%
Stabilizer	0.5-2%

Sodium salt	0.01-0.2%
Phosphate salt	0.01-0.2%
Flavoring	0-0.3%
Coloring	0-0.1%.

32. A method for making a whipped topping comprising:

providing an edible topping composition which is pourable at refrigerated temperatures of 33°F-45°F and room temperatures of 60°F-80°F comprising 20 wt.% to 40 wt.% non-hydrogenated oil/hydrogenated oil, 20 wt.% to 40 wt.% milk product, 20 wt.% to 35 wt.% water, and 5 wt.% to 25 wt.% sweetener, said milk product consisting of one or more ingredients selected from the group consisting of milk, cream, dairy fat, milk powder, cream powder and whey powder, a combined weight percent of said hydrogenated oil / non-hydrogenated oil, said water, said milk product, and said sweetener in said edible topping composition is at least about 80 wt.%, each of said hydrogenated oil / non-hydrogenated oil content, said water content, said milk product in said edible topping composition is greater than said sweetener content of said edible topping composition; and,

whipping said edible topping composition to form whipped product having a smooth, non-greasy texture, is free of waxy mouth feel, said whipped product having an overrun of at least 150% and is stable in a whipped form in refrigerated conditions for at least 24 hours.

33. The method as defined in claim 32, further including the steps of a) HTST, UHT and/or pasteurizing said edible topping composition; b) homogenizing said edible topping composition; and, c) cooling said homogenized edible topping composition to a temperature that is less than about 20°C prior to said whipping step.

34. The method as defined in claim 32, wherein said edible topping composition is provided in a frozen state and includes the additional step of:

thawing said frozen edible topping composition prior to said whipping of said edible topping composition.

35. The method as defined in claim 33, wherein said edible topping composition is provided in a frozen state and includes the additional step of:

thawing said frozen edible topping composition prior to said whipping of said edible topping composition.

36. The method as defined in claim 32, wherein said edible topping composition comprises by weight percent:

NH oil/hydrogenated oil	20-40%
Milk product	20-40%
Water	20-35%
Sweetener	8-20%
Emulsifier	0.1-3%
Stabilizer	0.1-3%
Salt	0.01-0.5%
Flavoring	0-0.5%
Coloring	0-0.2%.

37. The method as defined in claim 34, wherein said edible topping composition comprises by weight percent:

NH oil/hydrogenated oil	20-40%
Milk product	20-40%
Water	20-35%
Sweetener	8-20%
Emulsifier	0.1-3%
Stabilizer	0.1-3%
Salt	0.01-0.5%
Flavoring	0-0.5%
Coloring	0-0.2%.

38. The method as defined in claim 32, wherein said edible topping composition comprises by weight percent:

NH oil/hydrogenated oil	20-30%
Milk product	22-35%
Water	20-30%
Sweetener	10-20%
Emulsifier	0.2-2%
Stabilizer	0.2-2%
Salt	0.01-0.4%
Flavoring	0-0.4%
Coloring	0-0.1%.

39. The method as defined in claim 35, wherein said edible topping composition comprises by weight percent:

NH oil/hydrogenated oil	20-30%

Milk product	22-35%
Water	20-30%
Sweetener	10-20%
Emulsifier	0.2-2%
Stabilizer	0.2-2%
Salt	0.01-0.4%
Flavoring	0-0.4%
Coloring	0-0.1%.

40. The method as defined in claim 32, wherein said edible topping composition comprises by weight percent:

NH oil/hydrogenated oil	25-30%
Milk product	28-33%
Water	22-28%
Sugar	5-12%
Sugar syrup	2-8%
Emulsifier	0.5-2%
Stabilizer	0.5-2%
Sodium salt	0.01-0.2%
Phosphate salt	0.01-0.2%
Flavoring	0-0.3%
Coloring	0-0.1%.

41. The method as defined in claim 35, wherein said edible topping composition comprises by weight percent:

NH oil/hydrogenated oil	25-30%
Milk product	28-33%
Water	22-28%
Sugar	5-12%
Sugar syrup	2-8%
Emulsifier	0.5-2%
Stabilizer	0.5-2%
Sodium salt	0.01-0.2%
Phosphate salt	0.01-0.2%
Flavoring	0-0.3%
Coloring	0-0.1%.

42. A whipped edible topping composition comprising at least 20 wt.% non-hydrogenated oil/hydrogenated oil, at least 20 wt.% milk product, at least 10 wt.% water, and at least 5 wt.% sweetener, said milk product consisting of one or more ingredients selected from the group consisting of milk, cream, dairy fat, milk powder, cream powder and whey powder, a combined weight percent of said hydrogenated oil/non-hydrogenated oil, said water, said milk product, and said sweetener in said edible topping composition is at least about 80 wt.%, each of said hydrogenated oil/non-hydrogenated oil content, said water content, and said milk product in said edible topping composition is a greater weight percent than said sweetener content of said edible topping, said whipped edible topping composition having a smooth, non-greasy texture and is free of waxy mouth feel, said whipped edible topping composition having an overrun of at least 150%, said whipped edible topping composition is stable in a whipped form in refrigerated conditions for at least 24 hours.

43. The whipped edible topping composition as defined in claim 42, wherein said milk product includes one or more components selected from the group consisting of fat-free milk, low-fat milk, 1% fat-milk, 2% fat-milk, whole milk, cream, dairy fat, milk powder, cream powder, whey powder.

44. The whipped edible topping composition as defined in claim 42, comprises by weight percent:

NH oil/hydrogenated oil	20-40%
Milk product	20-40%
Water	20-35%
Sweetener	8-20%
Emulsifier	0.1-3%
Stabilizer	0.1-3%
Salt	0.01-0.5%
Flavoring	0-0.5%
Coloring	0-0.2%.

45. The whipped edible topping composition as defined in claim 43, comprises by weight percent:

NH oil/hydrogenated oil	20-40%
Milk product	20-40%
Water	20-35%
Sweetener	8-20%

Emulsifier	0.1-3%
Stabilizer	0.1-3%
Salt	0.01-0.5%
Flavoring	0-0.5%
Coloring	0-0.2%.

46. The whipped edible topping composition as defined in claim 42, comprises by weight percent:

NH oil/hydrogenated oil	20-30%
Milk product	22-35%
Water	20-30%
Sweetener	10-20%
Emulsifier	0.2-2%
Stabilizer	0.2-2%
Salt	0.01-0.4%
Flavoring	0-0.4%
Coloring	0-0.1%.

47. The whipped edible topping composition as defined in claim 43, comprises by weight percent:

NH oil/hydrogenated oil	20-30%
Milk product	22-35%
Water	20-30%
Sweetener	10-20%
Emulsifier	0.2-2%
Stabilizer	0.2-2%
Salt	0.01-0.4%
Flavoring	0-0.4%
Coloring	0-0.1%.

48. The whipped edible topping composition as defined in claim 42, comprising by weight percent:

NH oil/hydrogenated oil	25-30%
Milk product	28-33%
Water	22-28%
Sugar	5-12%

Sugar syrup	2-8%
Emulsifier	0.5-2%
Stabilizer	0.5-2%
Sodium salt	0.01-0.2%
Phosphate salt	0.01-0.2%
Flavoring	0-0.3%
Coloring	0-0.1%.

49. The whipped edible topping composition as defined in claim 43, comprising by weight percent:

NH oil/hydrogenated oil	25-30%
Milk product	28-33%
Water	22-28%
Sugar	5-12%
Sugar syrup	2-8%
Emulsifier	0.5-2%
Stabilizer	0.5-2%
Sodium salt	0.01-0.2%
Phosphate salt	0.01-0.2%
Flavoring	0-0.3%
Coloring	0-0.1%.