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(54) Title: COOKING CREAM

(57) Abstract: A cooking cream was prepared that is useful for cooking and preferably has a good whipping capability also. The cream comprises about 55 to 93% by weight water, about 5 to 45% by weight fat, about 1 to 10% by weight protein, about 0.5 to 10% by weight starch, and an effective amount of emulsifier. Preferably, the cream also contains an effective amount of stabilizer and an effective amount of buffer.

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