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POLYOL POLYESTERS AS A
PROTECTIVE MOISTURE BARRIER FOR FOODS

Abstract of the Disclosure

The present invention is a method for reducing the rate of moisture transmission into and out of foods comprising coating the surface of the foods with a coating containing an effective amount of polyol fatty acid esters. The polyol fatty acid esters have at least 4 fatty acid ester groups, and at least about 80% of the fatty acids contain not less than 12 carbon atoms. The method is particularly useful for preserving the crispness and thereby prolonging the shelf life of cereal and/or starch based snack foods.

This Sheet Has Been Replaced

