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(21) International Application Number: PCT/EP96/03247 (22) International Filing Date: 20 July 1996 (20.07.96) (30) Priority Data: 95202158.2 8 August 1995 (08.08.95) EP (34) Countries for which the regional or international application was filed: AT et al. (71) Applicant (for AU BB CA GB IE IL KE LK LS MN MW NZ SD SG SZ TT UG only): UNILEVER PLC [GB/GB]; Unilever House, Blackfriars, London EC4P 4BQ (GB). (71) Applicant (for all designated States except AU BB CA GB IE IL KE LK LS MN MW NZ SD SG SZ TT UG): UNILEVER N.V. [NL/NL]; Weena 455, NL-3013 AL Rotterdam (NL). (72) Inventors: BAKKER, Marinus, Adriaan, Evert; Torenvalkstraat 10, NL-3145 AN Maashuis (NL). WEISENBORN, Petronella, Clementia, Maria; Kraanvogellaan 62, NL-5221 GB Den Bosch (NL). (74) Agent: EKE, Philippa; Unilever PLC, Patent Division, Colworth House, Sharnbrook, Bedford MK44 1LQ (GB).		(81) Designated States: AL, AM, AT, AU, AZ, BB, BG, BR, BY, CA, CH, CN, CU, CZ, DE, DK, EE, ES, FI, GB, GE, HU, IL, IS, JP, KE, KG, KP, KR, KZ, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, TJ, TM, TR, TT, UA, UG, UZ, VN, ARIPO patent (KE, LS, MW, SD, SZ, UG), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, ML, MR, NE, SN, TD, TG). Published <i>With international search report.</i>
(54) Title: FOOD DRESSING (57) Abstract Food dressing constituted of an aqueous phase and 0-40 wt.% fat and/or oil, further containing a non-ionic thickening agent and an electrolyte and having a pH not greater than 4, and which contains also 3-8 wt.% of heat denatured globular protein, which dressing is prepared by a process comprising the steps of: (a) dissolving a globular protein, a non-ionic thickening agent and an electrolyte in water, (b) adjusting the pH to <4 by adding acid, (c) heating and slowly stirring the solution so that protein denaturation occurs, (d) cooling, (e) optionally admixing other ingredients, where, optionally, step (d) follows step (c).		