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ACTION

(54) Title: ENCASED FOOD PRODUCT WITH CONTRASTING COMPONENTS

(57) Abstract: A food product comprising a gelatin-free water-based hydrocolloid casing that can withstand changes in temperature enclosing a solid, liquid, soft or particulate centre and a process for the production of a food product comprising a gelatin-free water-based hydrocolloid casing enclosing a hard, liquid, soft or powder centre which comprises partially setting a liquid hydrocolloid mass and injecting with a hard, liquid, soft or -particulate centre and finally completing the setting of the hydrocolloid mass.

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