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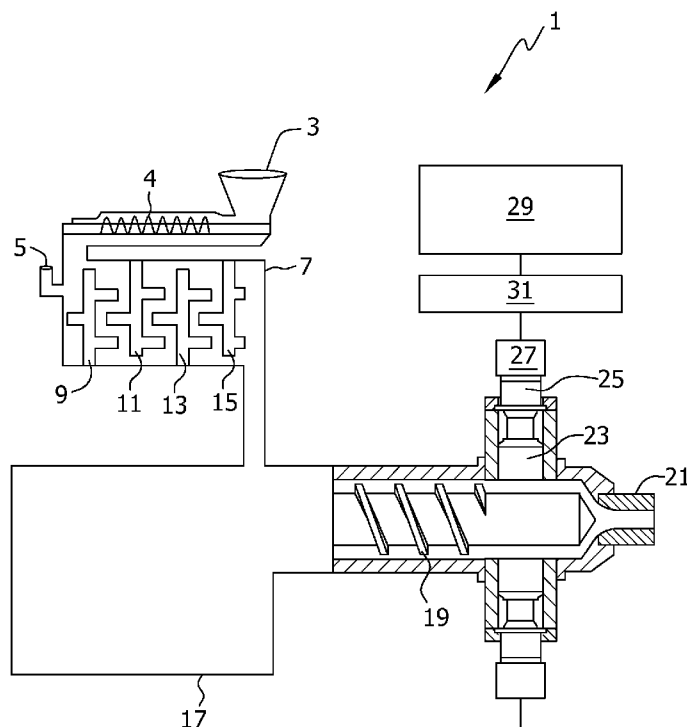
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(54) Title: ULTRASONICALLY-TREATED NUTRITIONAL PRODUCTS HAVING EXTENDED SHELF LIFE

FIG. 1



(57) Abstract: Disclosed are nutritional products and nutritional bars having increased shelf life. The nutritional product or nutritional bar is manufactured utilizing high power ultrasound in combination with an extrusion process or slabbing process. It has been found that by utilizing high power ultrasound during the manufacturing process of nutritional products and nutritional bars, that the resulting product has increased shelf life and improved texture. In some embodiments, the nutritional bars include a solid crisp matrix.

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