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(21) International Application Number: PCT/EP95/02534 ✓ (22) International Filing Date: 29 June 1995 (29.06.95) ✓ (30) Priority Data: 94305185.4 ✓ 15 July 1994 (15.07.94) ✓ GB 08/328180 ✓ 24 October 1994 (24.10.94) ✓ US (71) Applicant (for all designated States except AU BB CA GB IE LK MN MW NZ SD): UNILEVER N.V. [NL/NL]; Weena 455, NL-3013 AL Rotterdam (NL). (71) Applicant (for AU BB CA GB IE LK MN MW NZ SD only): → UNILEVER PLC [GB/GB]; Unilever House, Blackfriars, London EC4 4BQ (GB).		(72) Inventors: BROWN, Charles, Rupert, Telford; 92 Castle Road, Bedford MK40 3PS (GB). DANIELS, Stephen, Charles; Burfield House Lower Street, Great Addington, Northants NN14 4BL (GB). JONES, Malcolm, Glyn; 34 Park Road, Stevington, Bedford MK43 7QG (GB). NORTON, Ian, Timothy; 29 Croft Way, Rushden NN10 0ES (GB). RUBOW, Richard, Edward; 7 Seventh Street, Ridgefield Park, NJ 07660 (US). KOCHAKJI, Daniel, Joseph; 109 Vreeland Road, West Milford, NJ 07480 (US). BUCHANAN, Michele, Alice; 38 Old Route 17K, Montgomery, NJ 12549 (US). (74) Agent: EKE, Philippa, D.; Unilever PLC, Patent Division, Colworth House, Sharnbrook, Bedford MK44 1LQ (GB). (81) Designated States: AM, AT, AU, BB, BG, BR, BY, CA, CH, CN, CZ, DE, DK, EE, ES, FI, GB, GE, HU, IS, JP, KE, KG, KP, KR, KZ, LK, LR, LT, LU, LV, MD, MG, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, TJ, TM, TT, UA, UZ, VN, European patent (AT, BE, CH, DE, DK, ES, 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), ARIPO patent (KE, MW, SD, SZ, UG). Published <i>With international search report. Before the expiration of the time limit for amending the claims and to be republished in the event of the receipt of amendments.</i>	
(54) Title: POURABLE SALAD DRESSING			
(57) Abstract A pourable acidic dressing comprising 0-50 wt.% of fat, 46-99 wt.% of water, pieces of vegetables, herbs and/or spices of a visible size, an acidulant enough for a titratable acidity of 0.5-2.5 %, 0.1-4 wt.% of one or more non-starch polysaccharides present in a sheared gel form, which polysaccharides used either singly or in combination, if applied under quiescent gelling conditions, at the concentration used in the dressing composition, and at the appropriate pH, titratable acidity and salt content, are capable to form in water either a rigid thermoreversible gel or a rigid chemically set gel or a rigid synergistic gel, where the dressing has a Brookfield viscosity of 100-4,500 cps. (centipoise) and a yield stress (tan delta = 1) of 0.1-10 Pa.			