

United States Patent [19]

Bernacchi et al.

[11] Patent Number: **4,744,994**

[45] Date of Patent: **May 17, 1988**

[54] **PROCESS FOR PREPARING READILY RECONSTITUTED FROZEN COMESTIBLES AND FROZEN COMESTIBLES PRODUCED THEREBY**

[75] Inventors: **Donald B. Bernacchi; Robert J. Loewe, both of Chicago, Ill.**

[73] Assignee: **Griffith Laboratories U.S.A., Inc., Alsip, Ill.**

[21] Appl. No.: **779,657**

[22] Filed: **Sep. 24, 1985**

[51] Int. Cl.⁴ **A23P 1/08**

[52] U.S. Cl. **426/293; 426/303; 426/89**

[58] Field of Search 426/89, 96, 95, 100, 426/237, 238, 293, 302, 289, 273, 244, 555, 303, 291, 292, 119, 128, 94, 295, 296, 106, 108, 138

[56] **References Cited**

U.S. PATENT DOCUMENTS

2,623,825	9/1958	Tressler et al.	99/94
3,078,172	2/1963	Libby	99/192
3,169,069	2/1965	Hanson et al.	426/302
3,586,512	6/1971	Mancuso	99/100
3,656,969	4/1972	Horn	426/293
3,676,158	7/1972	Fischer	99/166
3,843,827	10/1974	Lee et al.	426/293
3,976,798	8/1976	Young et al.	426/291
4,068,009	1/1978	Respoli et al.	426/291
4,199,603	4/1980	Sortwell, III	426/293
4,423,078	12/1983	Darley et al.	426/549
4,499,113	2/1985	Mochizuki et al.	426/293

4,504,502	3/1985	Earle et al.	426/293
4,518,618	5/1985	Hsia et al.	426/555
4,529,607	7/1985	Lenchin et al.	426/94
4,595,597	6/1986	Lenchin	426/555
4,640,837	2/1987	Coleman et al.	426/302
4,675,197	6/1987	Banner	426/555

FOREIGN PATENT DOCUMENTS

109226	5/1984	European Pat. Off. .
57159451	12/1985	Japan .

OTHER PUBLICATIONS

Tracy's Complete Chicken Cookery, 1953, Bobbs-Merril, pp. 113, 119, 122 and 123.

Bourque 1978, Country Kettle Microwave Cookbook, Cookbook Publishers, Inc., Lenexa Kansas.

Primary Examiner—Raymond N. Jones

Assistant Examiner—Carolyn Paden

Attorney, Agent, or Firm—Hosier & Sufrin, Ltd.

[57] **ABSTRACT**

A method is disclosed for preparing coated, frozen comestibles which, when reconstituted by microwave heating, have a texture and appearance organoleptically equivalent or superior to that of fat fried coated comestibles. According to the method, the comestibles are enrobed with a first coating of a batter including wheat flour and shortening and fried, and the once coated and fried comestibles are then given a second coating, fried a second time and frozen.

26 Claims, No Drawings