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ABSTRACT OF THE DISCLOSURE

Fatty acid-esterified polytetramethylene ether glycols are useful as reduced calorie fat substitutes in food composition. Fat mimetics of this type have good organoleptic properties as well as high resistance to thermal and oxidative degradation, making them especially suitable for the preparation of fried and baked foods. In certain embodiments, fat substitutes having a high solids content at room or body temperature may be readily obtained without the use of high proportions of long chain saturated fatty acids.





























































