



US006261617B1

(12) **United States Patent**
Watanabe

(10) **Patent No.:** **US 6,261,617 B1**
(45) **Date of Patent:** **Jul. 17, 2001**

(54) **SNACK CAKE AND METHOD OF PRODUCING THE SAME**

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(*) Notice: Subject to any disclaimer, the term of this patent is extended or adjusted under 35 U.S.C. 154(b) by 0 days.

(21) Appl. No.: **09/477,334**

(22) Filed: **Jan. 4, 2000**

(30) **Foreign Application Priority Data**

Jan. 6, 1999 (JP) 11-001106

(51) **Int. Cl.**⁷ **A23C 9/14**; A23L 3/00

(52) **U.S. Cl.** **426/242**; 426/243; 426/559; 426/560; 426/637; 426/473; 426/482

(58) **Field of Search** 426/560, 242, 426/637, 465, 454, 473, 482, 243, 559

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(57) **ABSTRACT**

Potatoes are skin pared, pelletized, steamed, dried and inflated into thin bars, sprayed with seasoning without oil or with a limited quantity of oil and dried such that a snack cake containing little oil and having a crunching feel when chewed is produced.

6 Claims, 1 Drawing Sheet

