

# NASA TECH BRIEF

## *Manned Spacecraft Center*



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### **Development of Non-Sweet, Flavored Food Cubes**

New formulation and production techniques produce blue cheese, ham and swiss, parmesan, and barbecue flavored food cubes. Artificial flavoring is added to unsalted crackers, shortening, sorbitol, egg albumen and liquid dextrin. The ingredients are mixed and compressed into 1.75 cm cubes. A gelatin coating is applied and the cubes are freeze dried to complete the process.

The cubes exhibit flavor and quality stability for periods in excess of four weeks in a 100 degree Fahrenheit environment. These characteristics make them suitable for field rations, emergency rations or tasty snacks and should be of interest to the food processing industry.

#### **Note:**

Requests for further information may be directed to:

Technology Utilization Officer  
Manned Spacecraft Center, Code JM7  
Houston, Texas 77058  
Reference: TSP71-10521

#### **Patent status:**

Inquiries about obtaining rights for the commercial use of this invention may be made to:

Patent Counsel  
Code AM  
NASA Manned Spacecraft Center  
Houston, Texas 77058

Source: Robert W. Larson  
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