

<b>Title:</b>	A process for the preparation of a spiced low fat spread
<b>Abstract:</b>	<p>This invention relates to a special low fat spread, in which solids mainly pulses and/or spices are dispersed in a continuous fat phase and the product is suitable for use as a spread with traditional breakfast foods and bread and biscuits. Normally, a fat spread is a product in the form of water in oil emulsion. This is true in the case of butter or margarine like fat spreads. The present invention relates to a special low fat spread, which differs from both margarine like spreads and peanut butter in composition, taste and in processing. The legumes or pulses and spices constitute the major solid phase unlike in peanut butter and a special fat blend as a continuous fat phase in the present special spread. It also differs in processing, as it involves mixing and grinding solids to coarser particles using simple domestic grinding machine.</p>