[0035] The solids to water mass balance of this batter is 1.00:1.03 and the viscosity of the batter was 4900 cP (±29.5% torque) @ 24.1° C. as run on a Brookfield DV-II+ Viscometer. Final chemical composition of the pressure molded 5"×7" protein wafer was 78% protein, 8.5% fat, and 7.5% carbohydrate.

EXAMPLE 9

[0036] Proteinaceous batter blend of ingredients consisting of 16.6% whey protein isolate, 16.6% dried egg white powder, 16.6% wheat flour, and 50% water were blended in a high speed mixer until thoroughly liquefied into a batter-like consistency. The protein batter product was then directly applied to a preheated (225° F.) Heibenstreit stainless steel molded wafer plate. The plates were closed and locked in place, applying direct heat to the 5 mm batter sheet. Steam released through the vents and the product was cooked, under pressure, for 3-4 minutes. Final protein wafer was durable and low moisture.

[0037] The solids to water mass balance of this batter is 1.00:1.00 and the viscosity of the batter (no added emulsifying agents, fats, sweeteners) was 2450 cP (±62% torque) @ 25° C. as run on a Brookfield DV-II+ Viscometer.

[0038] Final chemical composition of the pressure molded 5"×7" protein wafer product was 60% protein, 3% fat, and 30% carbohydrate.

EXAMPLE 10

[0039] Proteinaceous ingredients consisting of 17% wheat flour, 17% rice flour, 9% acid casein, 2% dried egg white powder and 56% water were blended in a high speed mixer until thoroughly liquefied into a batter-like consistency. The protein batter product was then directly applied to a preheated (325° F.) Heibenstreit stainless steel molded wafer plate. The plates were closed and locked in place, applying direct heat to the 5 mm batter sheet. Steam released through the vents and the product was cooked, under pressure, for 2-3 minutes. Final protein wafer was durable and low moisture (<4%).

[0040] The solids to water mass balance of this batter is 1.00:1.26 and the viscosity of the batter (no added emulsifying agents, fats, sweeteners) was 1300 cP (±10.2% torque) @ 25.6° C. as run on a Brookfield DV-II+ Viscometer.

[0041] Final chemical composition of the pressure molded 5"×7" protein wafer was 25% protein, 3% fat, and 64% carbohydrate.

EXAMPLE 11

[0042] Proteinaceous batter blend of ingredients consisting of 24% whey protein isolate, 22% textured wheat protein, and 54% water were blended in a high speed mixer until thoroughly liquefied into a batter-like consistency. The protein batter product was then directly applied to a preheated (375° F.) Heibenstreit stainless steel molded wafer plate. The plates were closed and locked in place, applying direct heat to the 5 mm batter sheet. Steam released through the vents and the product was cooked, under pressure, for 3-4 minutes. Final protein wafer was durable and low moisture.

[0043] The solids to water mass balance of this batter is 1.00:1.14 and the viscosity of the batter (no added emulsifying agents, fats, sweeteners) was 2600 cP (±15.6% torque) @ 23.1° C. as run on a Brookfield DV-II+ Viscometer.

[0044] Final chemical composition of the pressure molded 5"×7" protein wafer product was 83% protein, 3% fat, and 10% carbohydrate.

[0045] The wafers were then placed into a single arm mixer and thoroughly ground into small pieces (for inclusion in other foods) ranging in size from 1 mm×1 mm to 10 mm×20 mm. The wafer pieces, termed inclusions, were then incorporated into a peanut butter protein crème at a ratio of 1 part wafer:2 parts peanut butter protein crème. The combination product was then thoroughly blended together at a temperature of approximately 40-45° C., followed by molding into a bar utilizing a UHMW polymer mold, chilling the molded bar matrix in a temperature controlled unit to 7° C. for set-up, followed by removing bar slab from mold, cutting slab into 1.25"×6" bars, followed by applying a protein based compound chocolate crème coating.

What is claimed is:

1. A proteinaceous molded wafer food product comprising greater than 25% dry weight protein.

2. The food product of claim 1 comprising at least 50% protein.

3. The food product of claim 2 comprising from 55% to 85% protein.

4. The food product of claim 1 further comprising at least 4% carbohydrate.

5. The food product of claim 4 comprising from 4% to 10% carbohydrate.

6. The food product of claim 1 comprising from 25% to 85% protein, from 5% to 10% fat, and from 4% to 10% carbohydrate.

7. The food product of claim 1 wherein the molded wafer is made utilizing a specialized batter, with greater than 25% solids dry weight protein, with a mass balance solids to water ratio between 1.00:0.500 and 1.00:4.00, not including any added fats or lecithin in the mass balanced batter.

8. The food product of claim 7 wherein the batter has a greater than 30% protein solids dry weight, and has a viscosity of less than 12,000 centipoise (cP) but greater than 200 cP.

9. The food product of claim 8 wherein the batter includes one or more proteinaceous materials selected from the group of proteinaceous materials consisting of whey protein isolate, modified wheat protein isolate, gluten, soy protein isolate, whey protein concentrate, textured wheat protein, textured vegetable protein, single cell protein, instantized whey protein isolate, instantized whey protein concentrate, milk protein concentrate, milk protein isolate, instantized milk protein isolate, soy protein concentrate, instantized soy protein, hydrolized collagen, gelatin, hydrolyzed gelatin, rennet casein, acid casein, egg protein, caseinates, instantized caseinates.

10. The food product of claim 1 wherein the molded wafer food product is made in a pressure molding system, utilizing a heated hinged double-plate mold, at temperatures less than 500° F. but greater than 100° F.

11. The food product of claim 1 wherein the molded wafer food product is made in a pressure molding system, utilizing a heated drum mold, at temperatures less than 500° F. but greater than 212° F.