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Zeller

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[54] **FOAMING COFFEE CREAMER AND INSTANT HOT CAPPUCCINO**

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[52] **U.S. Cl.** **426/570**; 426/561; 426/569; 426/591; 426/594; 426/595

[58] **Field of Search** 426/477, 561, 426/569, 570, 586, 591, 594, 595

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[57] **ABSTRACT**

A particulate dry mix foaming creamer comprises a conventional particulate creamer for coffee beverages and the like together with a foam generating component comprising gluconolactone and an alkali metal carbonate or bicarbonate. A dry mix instant hot cappuccino product in accordance with the invention comprises a water soluble coffee component, the foam generating component, an optional creamer component, and an optional sweetener component. Cappuccino beverages are prepared by mixing a liquid component and the dry mix composition and heating. A good quality cappuccino is produced with either dairy or non-dairy creamer. With dairy creamers, the formation of floating white aggregates on the surface of the beverage is avoided.

19 Claims, No Drawings