

[54] PROCESS FOR PREPARING FREEZE DRIED SOLUBLE COFFEE

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[58] Field of Search ..... 426/385, 470; 34/5

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[57] ABSTRACT

Freeze dried soluble coffee having a density of about 0.2 to 0.3 gm/cc is prepared from concentrated coffee extract by foaming the extract with inert gas, freezing the foam and freeze drying the particulated frozen foam. Other features of the invention appear in the following specification.

2 Claims, No Drawings