US006838110B2

(12) **United States Patent**
Wragg et al.

(10) **Patent No.: US 6,838,110 B2**
(45) **Date of Patent: Jan. 4, 2005**

(54) **INSTANT DRY MIX COMPOSITION FOR PROVIDING A BEVERAGE HAVING A TWO-TONED FOAM ON ITS SURFACE**

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(*) Notice: Subject to any disclaimer, the term of this patent is extended or adjusted under 35 U.S.C. 154(b) by 168 days.

(21) Appl. No.: **10/152,347**

(22) Filed: **May 22, 2002**

(65) **Prior Publication Data**

US 2003/0219522 A1 Nov. 27, 2003

(51) **Int. Cl.**[7] **A23F 5/00**; A23F 5/28
(52) **U.S. Cl.** **426/594**
(58) **Field of Search** 426/589, 590, 426/594, 650, 569, 570

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(57) **ABSTRACT**

An instant dry mix composition produces a beverage having a two-toned foam on the surface upon reconstitution in a hot liquid. The composition includes a foaming creamer for producing a foam layer and a separately enclosed quick dissolving or dispersing flavor/color component and optional sweetener component. The density of the combined flavor/color component and optional sweetener component is higher than the density of the foam layer. A beverage is prepared by combining the foaming creamer and hot liquid until the foaming creamer dissolves and creates a foamed layer on the surface. The combined flavor/color component and optional sweetener component is then added. Upon stirring the resultant mixture, a two-toned effect results in the foam layer.

29 Claims, No Drawings