United States Patent [19]

Rule

[11] **4,341,811**

[45] **Jul. 27, 1982**

[54] **FLUID NON-DAIRY CREAMER**

[75] Inventor: **Charles E. Rule**, Lakewood, Ohio

[73] Assignee: **SCM Corporation**, New York, N.Y.

[21] Appl. No.: **254,467**

[22] Filed: **Apr. 15, 1981**

[51] **Int. Cl.**[3] **A23C 11/00**

[52] **U.S. Cl.** **426/602**; 426/613

[58] **Field of Search** 426/330.6, 569, 602, 426/613

[56] **References Cited**

U.S. PATENT DOCUMENTS

3,563,761	2/1971	Ellinger	426/609 X
3,695,889	10/1972	Ingerson	426/602 X
3,712,865	1/1973	Evans et al.	252/312
3,958,033	5/1976	Sims	426/602
4,025,659	5/1977	Cho	426/613
4,045,589	8/1977	Petrowski et al.	426/609
4,046,926	9/1977	Gardiner	426/613
4,092,438	5/1978	Tonner	426/601
4,199,605	4/1980	Kahn et al.	426/613 X
4,242,364	12/1980	Buddemeyer et al.	426/613 X
4,273,790	6/1981	Bosco et al.	426/602 X

FOREIGN PATENT DOCUMENTS

2014426A 8/1979 United Kingdom .

Primary Examiner—Robert A. Yoncoskie
Attorney, Agent, or Firm—Richard H. Thomas

[57] **ABSTRACT**

A protein-free, lipoidal coffee whitener, the functional ingredients of which consist essentially of a pasteurized, homogenized water-rich lipoidal emulsion of about 6–15 edible fat and about 0.6–2 mixed lipoidal emulsifier, and water, said fat having a Wiley Melting Point below about 120° F., said emulsifier constituting about 0.3–1% low HLB mono- and diglyceride or propylene glycol partial ester of fat-forming acids and about 0.3–1% high HLB polyglycerol ester having an HLB value above about 10, a hydroxyl value of about 400–600, a saponification number of about 60–100, and acid values of less than about 10.

9 Claims, No Drawings