

United States Patent [19]

Barndt et al.

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[54] **PROTEIN-FREE COFFEE WHITENER AND METHOD OF MAKING SAME**

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426/661; 426/471

[58] Field of Search **426/98, 103, 603, 609,**
426/601, 661, 471

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[57] **ABSTRACT**

A dry, protein-free coffee whitener comprises a dried emulsion concentrate comprising an edible fat having an average particle size of about 1-3 microns in diameter. The fat is stabilized with a degraded and chemically modified starch derivative having a flow viscosity of at least 15 seconds and a lipophilic character in an amount sufficient to provide said concentrate with a starch derivative to fat ratio in the range of 0.05-0.3 to 1. A method of preparing the stable, dry, protein-free coffee whitener comprises forming a liquid emulsion concentrate comprising water and the stabilized edible fat and drying the liquid emulsion concentrate.

20 Claims, No Drawings