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(54) **CAPPUCCINO CREAMER WITH IMPROVED FOAMING CHARACTERISTICS**

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(58) **Field of Search** 426/580, 586, 426/588, 656, 657, 591, 596, 569, 583, 471, 443, 594, 595

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(57) **ABSTRACT**

A particulate creamer comprising protein, lipid, and carrier, in which more than 50% by weight of the protein is partially denatured whey protein, the partially denatured whey protein being from 40 to 90% denatured. The creamer is particularly suitable for foaming creamer compositions. The foaming creamer composition, when added to a brewed hot coffee beverage, produces a large amount of a creamy and semi-solid foam. The creamer is preferably prepared by heat treating a slurry comprising the protein, lipid and carrier constituents of the creamer to effect denaturation of the whey protein, followed by spray drying the slurry. The creamer may also be employed in dry mix instant cappuccino compositions.

46 Claims, No Drawings