

[54] **FREEZE-THAW STABLE LIQUID COFFEE WHITENER**

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Related U.S. Application Data

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426/658

[51] **Int. Cl.²** **A23D 5/00**

[58] **Field of Search** 426/116, 163, 164, 189,
426/194, 199, 201, 250, 588, 604, 648, 656,
613, 330.6, 585, 658

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[57] **ABSTRACT**

There is disclosed a pareve liquid coffee whitener characterized by having freeze-thaw stability, which comprises an aqueous emulsion of vegetable fat, vegetable protein, carbohydrates, and emulsifiers therefor, said emulsifiers consisting essentially of monoglycerides, partial fatty acid esters of hexitol, ethoxylated partial fatty acid esters of hexitol, and stearoyl-2-lactylic acid.

2 Claims, No Drawings