

-continued

	% by weight
Moisture	2.5

5

The proteins:lactose ratio is 1:3.9.

EXAMPLE 6

(Composition with vegetable fat and whey powder)

To obtain 100 kg of end product, 264 kg of skimmed milk containing 0.2 kg of fats and 23.8 kg of non-fat solids are used. 0.4 kg of Na<sub>2</sub>HPO<sub>4</sub> in the form of a 10% aqueous solution is added to the skimmed milk. 23.8 kg of sweet whey powder (pH at least 6.2), 15.3 kg of lactose and 17.0 kg of sucrose are dissolved in 120 kg of hot water at 60° C. and, when the mixture is free from clumps, it is added to the standardized milk. 17.3 kg of coconut fat preheated to 60° C. are then continuously injected in the mixture immediately before preheating the whole to 80° C. The remaining procedure is as in Example 1. The analytical composition of the product less the coffee is as follows:

	% by weight
Fats	17.5
Proteins	11.9
Lactose	46.8
Sucrose	17.0
Minerals	4.3

10

15

20

25

30

35

40

45

50

55

60

65

-continued

	% by weight
Moisture	2.5

The proteins: lactose ratio is 1:3.9.

What is claimed is:

1. A particulate powder-form composition comprising particles having cavities containing gaseous contents and comprising by weight from 0.2% to 28% fats, 5% to 16% lactic proteins and 16% to 62% lactose, such that the ratio by weight of lactic proteins to lactose is from 1:3.5 to 1:5, up to 60% carbohydrates, other than lactose, and a stabilizing salt selected from the group consisting of a citrate in an amount of 0.6% to 1% by weight of the composition and a phosphate in an amount of 0.3% to 0.5% by weight of the composition.

2. The composition as claimed in claim 1 further comprising from 18% to 30% soluble coffee by weight.

3. The composition as claimed in claim 1 further comprising from 18% to 30% soluble coffee substitute by weight.

4. The composition as claimed in claim 1 wherein the lactic proteins are selected from the group consisting of milk, skimmed milk, sweet whey and caseinate.

5. The composition of claim 1 wherein the fat is selected from the group consisting of lactic fat and vegetable fat and combinations thereof.

6. The composition of claim 1 wherein the fat is coconut fat.

7. The composition of claim 1 wherein the stabilizing salt is sodium hydrogen phosphate.

8. The composition of claim 1 wherein the other carbohydrate is sucrose.

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