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Pray et al.

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[54] PREPARATION OF COMPOSITIONS FOR MAKING COCOA BEVERAGES

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[58] Field of Search 426/631, 804, 660, 607, 426/548, 659, 285, 591, 593

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[57] ABSTRACT

Compositions for preparing cocoa beverages are prepared by mixing cocoa powder, non-fat milk solids, malto-dextrin, an emulsifier and an artificial sweetener to make a mixture which then is ground to disperse the emulsifier and to reduce lumps. The ground mixture then is agglomerated and after a resting period of up to 120 seconds, the agglomerates are dried.

19 Claims, No Drawings