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Zeller et al.

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(54) **SELF-WHITENING COFFEE AND METHOD OF MANUFACTURE THEREOF**

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(58) **Field of Search** 426/594, 96, 569, 426/586

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(57) **ABSTRACT**

A self-whitening spray dried instant coffee is prepared by spray drying a caseinate-free aqueous emulsion having a pH of 5.5 to 9.0 and consisting essentially of 30–80% water and 20–70% solids, wherein the solids contain, on a dry weight basis, 10–70% soluble coffee, 5–60% oil, 0–85% filler, and 0–10% emulsifier.

6 Claims, No Drawings