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(54) **COFFEE WHITENER, PROCESS FOR PRODUCING SAME, AND PROCESS FOR PRODUCING BEVERAGE**

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(58) **Field of Classification Search**
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See application file for complete search history.

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(57) **ABSTRACT**

Coffee whiteners prepared by using, as the aqueous phase thereof, a casein-containing milk protein solution that has been deamidated with a protein deamidating enzyme, exhibit excellent storage stability and dispersibility in coffee without the use of synthetic emulsifiers.

14 Claims, No Drawings