

United States Patent [19]

Okonogi et al.

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[54] INSTANT CREAMING POWDER

[75] Inventors: **Shigeo Okonogi**, Tokyo; **Kunisuke Kuwahara**, Yokohama; **Mamoru Tomita**, Yokohama; **Tsutomu Kudo**, Yokohama; **Takashi Suzuki**; **Toshio Tomimura**, both of Chiba; **Kaichiro Takahashi**, Kawagoe; **Tomokazu Obayashi**, Tokyo, all of Japan

[73] Assignee: **Morinaga Milk Industry Co., Ltd.**, Tokyo, Japan

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426/540

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Primary Examiner—Jeanette Hunter

Attorney, Agent, or Firm—Sughrue, Mion, Zinn,
Macpeak & Seas

[57] ABSTRACT

This invention relates to instant creaming powder enriched with flavor and/or color which contains at least 0.2% by weight of fine particles prepared by locking a small amount of flavor in a mixture of a saccharide dehydrate and a saccharide, or coloring the mixture, or subjecting the mixture to both of these treatments, to obtain suitable solubility, creaminess and whitening effect equal to those of the conventional instant creaming powder in spite of incorporating therein the fine particles for enrichment with flavor, and has a novel appearance in which fine particles having crystalline brilliance are uniformly dispersed in the instant creaming powder.

8 Claims, No Drawings