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Chaveron et al.

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[54] **PREPARATION OF MILK AND COFFEE COMPOSITION FOR BEVERAGE PREPARATION**

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[21] Appl. No.: **404,309**

[22] Filed: **Mar. 10, 1995**

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[30] **Foreign Application Priority Data**

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[51] **Int. Cl.⁶** **A23C 9/156**; A23F 5/00

[52] **U.S. Cl.** **426/580**; 426/584; 426/588;
426/594

[58] **Field of Search** 426/580, 587,
426/594, 588, 584

[57] **ABSTRACT**

In order to prepare a beverage composition of the instant white coffee type, milk or a milk derivative is heat treated in order to control the flocculation of the proteins and is mixed with a coffee extract by wet methods before the mixture is dried by spray drying.

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14 Claims, No Drawings