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United States Patent [19]
Jimenez-Laguna

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[54] **BEVERAGE TOPPING**
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[30] **Foreign Application Priority Data**

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[51] **Int. Cl.**⁶ **A23G 9/02**; A23G 9/04;
A23F 5/36

[57] **ABSTRACT**

[52] **U.S. Cl.** **426/565**; 426/569; 426/570;
426/594; 426/130; 426/316; 426/317

The invention relates to a method for preparing a hot beverage having foamed milk-based topping. A frozen concentrated and aerated milk is combined with a liquid to form the beverage. The invention also relates to a product comprising a flavored beverage base and frozen milk concentrates constituting distinct separate portions of the product. The frozen milk incorporates gas, so that the product provides a flavored beverage having a foamed milk topping upon addition of a liquid.

[58] **Field of Search** 426/565, 569,
426/570, 590, 593, 594, 118, 130, 106,
316, 317, 474, 587, 584

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20 Claims, 2 Drawing Sheets