# United States Patent [19]

**Rule et al.**

[11] **4,407,838**

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[54] **FLUID NON-DAIRY COFFEE WHITENER**


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**Related U.S. Application Data**

[63] Continuation of Ser. No. 251,161, Apr. 3, 1981, abandoned.

[51] **Int. Cl.**[3] ..... **A23D 5/00**

[52] **U.S. Cl.** ..... **426/602**

[58] **Field of Search** ..... 426/602, 604, 613, 564, 426/570



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[57] **ABSTRACT**

A protein-free, lipoidal coffee whitener, the functional ingredients of which consist essentially of a pasteurized, homogenized water-rich lipoidal emulsion of about 6–15% edible fat and about 0.6–1.5% mixed lipoidal emulsifier, said fat having a Wiley Melting Point below about 120° F., said emulsifier constituting about 0.3–1.09%, low HLB, mono- and diglyceride or propylene glycol partial ester of fat-forming acids and about 0.1–0.45% hard, ionizable, lipoidal emulsifier component.


**13 Claims, No Drawings**