

[54] NON-DAIRY COFFEE WHITENER
CONTAINING ACETATE SALT

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[57] ABSTRACT

Non-dairy coffee whiteners can be provided with stabil-
ity to the thermal and acid stresses of coffee by incorpo-
rating a water-soluble acetate salt in the whitener. The
acetate salt may be used as a total or partial replacement
of conventional stabilizing salts generally used in whit-
eners. Acetate salts which may be used include sodium
acetate, potassium acetate, calcium acetate and mixtures
thereof, and may be added to the whitener as such or
formed in situ during the preparation of the whitener.

13 Claims, No Drawings