

# United States Patent [19]

Kuypers

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[54] PROCESS FOR THE MANUFACTURE OF A FROTHY DRINK COMPOSITION

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### Related U.S. Application Data

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### [30] Foreign Application Priority Data

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[51] Int. Cl.<sup>4</sup> ..... A23C 1/04; A23G 1/00; A23L 2/40; A23F 5/40

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[58] Field of Search ..... 426/613, 580, 583, 585, 426/590, 570, 594, 584, 569, 470, 593

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### [57] ABSTRACT

A process for preparing a powder-form composition for preparation of a frothy beverage is prepared from an aqueous solution and suspension of fats, proteins, lactose and other carbohydrates, wherein the ratio by weight of proteins to lactose is from 1:3.5 to 1:5. The aqueous solution and suspension is preheated, heated, concentrated, gasified, pressurized and then this concentrate is directed through a spray nozzle and the spray is contacted with a plurality of turbulent component streams of drying air to decrease the pressure at the spray nozzle. The composition is then post-dried.

11 Claims, No Drawings