

[54] **PROTEIN-FREE COFFEE WHITENER AND METHOD OF MAKING SAME**

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[58] **Field of Search** 426/98, 601, 613, 658

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[57] **ABSTRACT**

A spray dried, non-dairy coffee whitener is prepared without the use of protein by incorporating a water soluble, film-forming hydrocolloid in the formulation. The hydrocolloid, such as gum arabic, when added to an aqueous, fat-containing emulsion concentrate, stabilizes the emulsion through the spray drying step so that when the dried emulsion concentrate is reconstituted in coffee a stable emulsion is formed which effectively whitens the coffee.

6 Claims, No Drawings