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Levy

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[54] **PROCESS FOR IMPROVING THE TASTE OF BEVERAGES BY REDUCING BITTERNESS**

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[*] Notice: The term of this patent shall not extend beyond the expiration date of Pat. No. 5,096,721.

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Related U.S. Application Data

[63] Continuation of Ser. No. 28,162, Mar. 9, 1993, abandoned, which is a continuation-in-part of Ser. No. 832,031, Feb. 6, 1992, Pat. No. 5,192,571, which is a continuation-in-part of Ser. No. 606,307, Oct. 31, 1990, Pat. No. 5,096,721.

[51] Int. Cl.⁶ **A23F 5/26**

[52] U.S. Cl. **426/433; 426/594; 426/595**

[58] Field of Search 426/66, 78, 433, 426/435, 594, 595, 597, 590, 422, 424; 210/506, 507, 508, 509, 501, 902, 915, 282, 757, 754, 758, 756

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[57] ABSTRACT

Thiosulfate in anhydrous form is added in minute quantities to beverages such as soft drinks, citrus juices, coffee and a tea, or food mixes wherein tap water is added in quantities not greater than about two quarts and preferably not greater than about one quart, to neutralize or destroy chlorines or chloramines in the beverage and to reduce bitter tastes, such neutralization or destruction taking place almost instantaneously and, in any event, in a length of time not greater than about twenty seconds or, for most beverages, not greater than about three seconds, depending upon the pH of the beverage or food. The thiosulfate may be added directly to the beverage or to the water by metering apparatus or may have been previously applied in metered quantities to filters for the beverages including tea bags or may be mixed with syrup, powder mix, instant coffees or teas, coffee grounds or tea leaves, or may be encapsulated with a food grade material which is readily dissolvable in water. Because of rapid reaction of the thiosulfate with the chlorines and the chloramines, the neutralization or destruction of same is essentially complete before a person commences to consume the food or beverage. The thiosulfate may be applied in pellet form to beverages or applied to articles which are inserted into beverages or food or which receive same such as filter elements, tea bags, cups, stirrers, straws, and the like.

4 Claims, No Drawings