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[54] **COFFEE AROMA EMULSION FORMULATIONS**

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[21] Appl. No.: **382,326**

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[57] **ABSTRACT**

[51] **Int. Cl.⁶** **A23F 5/46**

An emulsion preconcentrate which contains hydrolyzed coffee oil and a coffee aroma. The emulsion preconcentrate is mixed with soluble coffee powder to provide a soluble coffee product. Upon dissolution of the soluble coffee product in hot water, the emulsion preconcentrate spontaneously forms an oil-in-water emulsion including droplets in the microemulsion tange; the dispersed oil phase containing the aroma. This provides a burst of aroma.

[52] **U.S. Cl.** **426/594**; 426/386; 426/591;
426/602; 426/651

[58] **Field of Search** 426/388, 386,
426/594, 602, 591, 651

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17 Claims, No Drawings