United States Patent [19]

Hedrick, Jr.

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[54] **FOAMING CREAMER AND METHOD OF MAKING SAME**

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[52] **U.S. Cl.** **426/570**; 426/585; 426/590; 426/591; 426/593; 426/470; 426/471

[58] **Field of Search** 426/564, 569, 570, 585, 426/588, 590, 591, 470, 471, 477, 593; 239/469

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[57] **ABSTRACT**

A powder-form foaming creamer suitable for use in beverages is prepared by spray-drying a mixture containing a non-dairy fat, a non-dairy carbohydrate and a proteinaceous foam stabilizer. In the spray-drying step, the mixture is atomized by forcing it through a narrow orifice under a high pressure. The dried powder withstands severe handling and retains the ability to produce a foam in the final beverage.

30 Claims, No Drawings