

[54] FREEZE PARTICLE PROCESS

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[58] Field of Search ..... 426/388, 386, 387, 594

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[57] ABSTRACT

An instant beverage is made by forming a mixture of an aromatic food condensate and at least about 10% of beverage solubles, freezing and then grinding the mixture to form frozen particles. The frozen particles are mixed with additional cold, dry beverage solubles to form a mixture comprising from about 0.2% to about 15% of frozen particles. This mixture is then warmed to melt the frozen particles and incorporate the aroma and flavor of the condensate in a stable form into the beverage solubles.

6 Claims, No Drawings