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Gamez-Rumpf et al.

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(54) **INSTANT PARTICULATE DRY MIX COMPOSITION FOR PRODUCING A CAPPUCCINO BEVERAGE HAVING A MARBLED FOAM**

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(*) Notice: Under 35 U.S.C. 154(b), the term of this patent shall be extended for 0 days.

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(21) Appl. No.: **09/232,141**

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(51) **Int. Cl.**⁷ **A23F 5/00**; A23L 1/221

(57) **ABSTRACT**

(52) **U.S. Cl.** **426/594**; 426/650; 426/569; 426/570

An instant particulate dry mix composition produces a cappuccino beverage having surface foam with a marbled appearance upon reconstitution in water. The dry mix composition is made by freeze drying the coffee extract to produce granules having an outer surface layer which is rapidly soluble and a larger inner core layer which is slowly soluble.

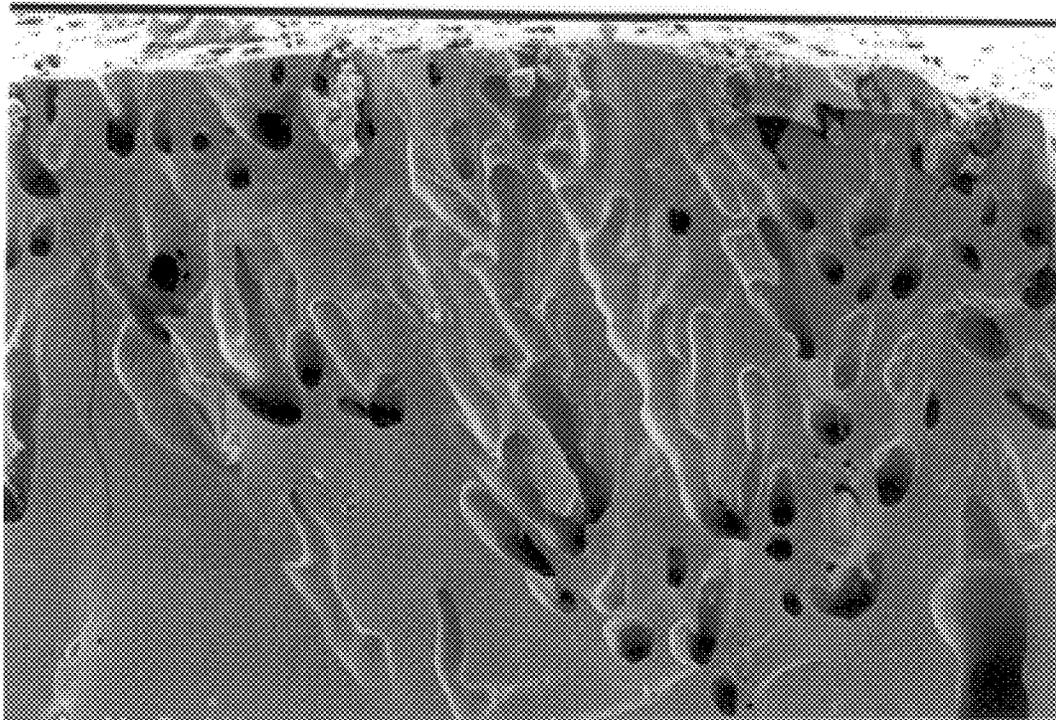
(58) **Field of Search** 426/594, 650, 426/569, 570

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8 Claims, 3 Drawing Sheets



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20 microns