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(54) **NON-PROTEIN FOAMING COMPOSITIONS AND METHODS OF MAKING THE SAME**

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See application file for complete search history.

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(57) **ABSTRACT**

A protein-free soluble foaming composition is provided which contains carbohydrate particles having a plurality of voids containing entrapped pressurized gas. The composition may include a surfactant and may be contained in a food product such as a beverage mix or an instant food. In addition, a method is provided for manufacturing the foaming composition in which the protein-free soluble foaming particles are heated and an external pressure exceeding atmospheric pressure is applied to the protein-free soluble foaming particles. The soluble foaming particles are cooled and the external gas pressure is released resulting in pressurized gas remaining in internal voids of the foaming composition.

38 Claims, No Drawings