

United States Patent [19]

Arora et al.

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- [54] **COFFEE FLAKES AND PROCESS**
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Related U.S. Application Data

- [63] Continuation-in-part of Ser. No. 231,811, Aug. 12, 1988, abandoned.
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- [52] U.S. Cl. **426/594; 426/388; 426/448; 426/650; 426/651**
- [58] Field of Search **426/594, 651, 650, 448, 426/388**

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[57] ABSTRACT

A thin, transparent coffee glass is disclosed which is prepared by forming a mixture containing above 4% to 12% water and about 88% to above 96% total coffee derived solids. These solids can further contain up to 20% hydrolyzed mannan and oligomers having a DP from 1 to 10 and up to 10% coffee cellulosic sugars. The coffee melt is characterized by having a glass transition temperature between 30° C. to 80° C. The coffee melt is heated to a temperature of 60° C. to 130° C. and extruded into a thin continuous film, stretched to further form a thin film which is rapidly cooled into a hard coffee glass which is shiny on both sides, dark in color and transparent. This transparent glass is then dried to a stable moisture content. The coffee glass provides a shiny appearance to any coffee product it is combined with and is an excellent means of entrapping and protecting coffee aromas. Furthermore, the coffee glass provides a means for shaping numerous new coffee products. The thin flakes of coffee glass dissolve rapidly.

7 Claims, 3 Drawing Sheets