

agglomerates are free flowing, non-hygroscopic, with a good sweetness and thick creamy flavor profile.

75% creamer/sweetener/gum base agglomerate is blended with 15% lecithinated dutched cocoa solids (10-12% fat) and 10% soluble coffee. Both the cocoa solids and soluble coffee are less than 200 mesh size. The low calorie FICP rapidly dissolves when added to hot water yielding a flavorful beverage.

All publications and patent applications mentioned hereinabove are hereby incorporated in their entirety by reference.

It is understood that the examples and embodiments described herein are for illustrative purposes only and that various modifications or changes in light thereof will be suggested to one skilled in the art and are to be included in the spirit and purview of this application and scope of the appended claims.

What is claimed is:

1. A process for making a flavored instant coffee product, the process comprising:

- a) steam agglomerating a creamer base to a sweetener base to form an agglomerated creamer and sweetener base;
- b) setting the agglomerated creamer and sweetener base;
- c) drying the agglomerated creamer and sweetener base to a moisture content of less than about 2.5% by weight; and
- d) coating the agglomerated creamer and sweetener base with a flavor base, wherein the flavor base comprises instant coffee and one or more flavorings.

2. The process of claim 1, wherein the agglomerated creamer and sweetener base comprises a thickening agent.

3. The process of claim 2, wherein from about 1% to about 4% moisture is added during the steam agglomeration of step a).

4. The process of claim 1, wherein the flavored instant coffee product has a bulk density of from about 0.3 gm/cc to about 0.7 gm/cc.

5. The process of claim 4, wherein the flavored instant coffee product has a wettability of less than about 15 seconds.

6. The process of claim 5, wherein the flavored instant coffee product has a dissolution of less than about 10 seconds.

7. The process of claim 1, wherein the flavored instant coffee product has a wettability of less than about 5 seconds and a dissolution of less than about 5 seconds.

8. The process of claim 1, wherein the sweetener base comprises a natural sweetener.

9. The process of claim 1, wherein the sweetener base comprises an artificial sweetener.

10. The flavored instant coffee product produced by the process of claim 1.

11. The flavored instant coffee product produced by the process of claim 2.

12. The flavored instant coffee product produced by the process of claim 3.

13. The flavored instant coffee product produced by the process of claim 4.

14. The flavored instant coffee product produced by the process of claim 5.

15. The flavored instant coffee product produced by the process of claim 6.

16. The flavored instant coffee product produced by the process of claim 7.

17. The flavored instant coffee product produced by the process of claim 8.

18. The flavored instant coffee product produced by the process of claim 9.

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