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Villagran et al.

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[54] **HIGHER DENSITY FOAMABLE INSTANT COFFEE PRODUCTS FOR PREPARING CAPPUCCINO LIKE BEVERAGES**

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[52] **U.S. Cl.** **426/594**; 426/564; 426/569; 426/567; 426/590

[58] **Field of Search** 426/594, 564, 426/639, 640, 650, 658, 661, 569, 567, 590

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[57] **ABSTRACT**

A foamable instant coffee product having a density of at least about 0.4 g/cc and comprising, instant coffee, a densified non-foaming creamer, an acid and a carbonate or bicarbonate salt to generate carbon dioxide, a foaming creamer, a proteinaceous foam stabilizer, and other optional ingredients such as sweeteners, milk solids, flavorants, thickeners, etc. This product is preferably made by compacting the non-foaming creamer, acid, carbonate/bicarbonate salt and instant coffee and then combining this compacted, densified material with the remaining ingredients. Alternatively, this product can be made by compacting the non-foaming creamer, acid and carbonate/bicarbonate salt, extruding the instant coffee and sweetener (e.g., sugar) and then combining the compacted and extruded materials with the remaining ingredients.

21 Claims, No Drawings