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(54) **METHOD TO IMPROVE THE STABILITY OF LEMON/LIME FLAVORED BEVERAGES**

(75) Inventors: **Thomas Lee**, Scarsdale, NY (US); **Pei Chang**, Cortlandt Manor, NY (US); **Zena Bell**, Hartsdale, NY (US)

(73) Assignee: **PepsiCo, Inc.**, Purchase, NY (US)

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(52) **U.S. Cl.** **426/330.3**; 426/650

(58) **Field of Classification Search** 426/330.3, 426/330.5, 590, 650, 651, 531
See application file for complete search history.

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Primary Examiner—Jennifer McNeil
Assistant Examiner—Jyoti Chawla
(74) *Attorney, Agent, or Firm*—Banner & Witcoff, Ltd.

(57) **ABSTRACT**

A combination of an acidulant system and a buffer salt system is included in lemon/lime flavored beverages to achieve improved stability. The acidulant system includes citric acid and/or phosphoric acid and an additional organic acid having a smaller dissociation constant than both phosphoric acid and citric acid; the buffer salt system includes a citrate salt and a phosphate salt.

17 Claims, No Drawings