



US005284674A

United States Patent [19]

[11] **Patent Number:** **5,284,674**

Fazio

[45] **Date of Patent:** **Feb. 8, 1994**

[54] **POWDERED DAIRY CREAMER**

Attorney, Agent, or Firm—Peter Butch, III

[76] **Inventor:** Susan C. Fazio, P.O. Box 302,
Oldwick, N.J. 08858

[57] **ABSTRACT**

[21] **Appl. No.:** **881,485**

Powdered dairy creamer compositions are disclosed, formed by drying an emulsion containing from about 5% to about 45% by weight of an edible fat component, including one or more edible fats, from about 5% to about 75% by weight of nonfat dry milk solids, from about 0.1% to about 1.0% by weight of a hydrophilic emulsifier and from about 0.05% to about 0.5% by weight of a lipophilic emulsifier, wherein the hydrophilic emulsifier and the lipophilic emulsifier are present in a ratio of about 2:1, and one or more emulsion stabilizers present in an amount effective to stabilize the emulsion without the presence of the stabilizer being perceptible with respect to the organoleptic properties of the composition. Methods of forming the powdered dairy creamer compositions are also disclosed.

[22] **Filed:** **May 11, 1992**

[51] **Int. Cl.⁵** **A23C 11/02**

[52] **U.S. Cl.** **426/580; 426/585;**
426/586; 426/588; 426/589; 426/602; 426/604

[58] **Field of Search** **426/580, 602, 585, 586,**
426/589, 611, 588, 604

[56] **References Cited**

U.S. PATENT DOCUMENTS

3,620,757	11/1971	Ellinger	426/585
3,695,889	10/1972	Ingeron	426/585
4,242,364	12/1980	Buddemeyer et al.	426/613
4,784,865	11/1988	Baker et al.	426/580
5,135,768	8/1992	Campbell et al.	426/585

Primary Examiner—Helen F. Pratt

16 Claims, No Drawings