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# United States Patent [19]

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**Blackwell et al.**

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[54] **AROMATIZATION OF SOLUBLE BEVERAGES**

|           |         |                      |         |
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[52] **U.S. Cl.** ..... **426/386**; 426/312; 426/314; 426/316; 426/595

[58] **Field of Search** ..... 426/312, 316, 426/314, 386, 595

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[57] **ABSTRACT**

A process for incorporating an aroma-containing substrate into a soluble beverage powder in a filling machine in which the soluble beverage powder is filled into containers. The soluble beverage powder is introduced into the filling machine and caused to flow in the form of a moving bed. While in the filling machine and prior to the soluble beverage powder being filled into containers, the aroma-containing substrate is sprayed onto the moving bed. In this way, a mixture of soluble beverage powder and aroma-containing substrate having a substantially constant ratio of aroma-containing substrate to soluble beverage powder, is provided in the containers.

**8 Claims, 2 Drawing Sheets**