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[54] **COMPLETE, NUTRITIONALLY BALANCED COFFEE DRINK**

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[75] Inventors: **Claude Sartorio**, Lake Bluff, Ill.; **Paul Lin**, Fullerton, Calif.; **Joseph Burri**, Epalinges; **Olaf Wehrspann**, Orbe, both of Switzerland; **Shen-Youn Chang**, Wadsworth, Ill.

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[73] Assignee: **Nestec Ltd.**, Vevey, Switzerland

[*] Notice: This patent is subject to a terminal disclaimer.

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[22] Filed: **Dec. 2, 1998**

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Primary Examiner—Helen Pratt

Attorney, Agent, or Firm—Hill & Simpson

Related U.S. Application Data

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[52] U.S. Cl. **426/72**; 426/74; 426/453; 426/455; 426/588; 426/591; 426/594; 426/595; 426/658; 426/800; 426/810

[58] Field of Search 426/594, 453, 426/455, 588, 591, 595, 658, 800, 810, 74, 72

[57] ABSTRACT

A complete, nutritionally balanced coffee drink providing caloric and protein nutritional support for patients, particularly elderly and long-term care patients is provided. An instant coffee composition, a method for making the instant coffee composition and coffee drink made therefrom are described. The composition and drink has a caloric distribution including from about 16% to 30% of a protein component, from about 40% to 60% of a carbohydrate component and from about 15% to 33% of a lipid component. The instant coffee composition readily dissolves in hot water to provide a beverage which looks and tastes like black coffee which may be administered to a patient in need of nutritional support.

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12 Claims, 1 Drawing Sheet

