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(54) **FLAVORED COFFEE COMPOSITIONS AND METHODS OF MAKING THE SAME**

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(57) **ABSTRACT**

The present invention relates to non-segregating flavored coffee compositions. In particular, the present invention relates to novel flavored coffee compositions that minimize or inhibit the segregation and separation of constituent components, and the corresponding processes for making such compositions. The flavored coffee compositions herein are characterized as having a roast and ground, an instant coffee component, or mixtures thereof. The roast and ground coffee component will have a moisture level in the range of from about 1% to about 15%, a particle density in the range of from about 0.1 g/cc to about 0.45 g/cc, and a mean particle size distribution in the range of from about 400 microns to about 1300 microns. The instant coffee components used herein will have a particle density in the range of from about 0.1 g/cc to about 0.8 g/cc, a mean particle size distribution in the range of from about 250 microns to about 2360 microns, and a moisture level in the range of from about 1% to about 4.5%. The flavored coffee composition further contains a flavoring component with a moisture level in the range of from about 1% to about 7%, a particle density in the range of from about 0.1 g/cc to about 0.8 g/cc, and a mean particle size distribution in the range of from about 5 microns to about 150 microns. The ratio of coffee component particle size to flavor component particle size is in the range of from about 100:1 to about 5:1.

45 Claims, No Drawings