US006589586B2

(12) **United States Patent**
Beeson et al.

(10) **Patent No.: US 6,589,586 B2**
(45) **Date of Patent: Jul. 8, 2003**

(54) **COLD BEVERAGE CREAMER**

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(*) Notice: Subject to any disclaimer, the term of this patent is extended or adjusted under 35 U.S.C. 154(b) by 90 days.

(21) Appl. No.: **09/909,405**

(22) Filed: **Jul. 19, 2001**

(65) **Prior Publication Data**

US 2001/0041211 A1 Nov. 15, 2001

Related U.S. Application Data

(63) Continuation of application No. 09/779,445, filed on Feb. 9, 2001, now abandoned, which is a continuation-in-part of application No. 08/697,226, filed on Aug. 21, 1996, now Pat. No. 6,287,616.

(51) **Int. Cl.**[7] **A23C 11/02**; A23L 1/19
(52) **U.S. Cl.** **426/570**; 426/602
(58) **Field of Search** 426/565, 564, 426/569, 570, 588, 566, 285, 471, 453, 602

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(57) **ABSTRACT**

A powdered creamer soluble in cold water down to the freezing point of a solution, which remains in solution during multiple freeze/thaw cycles. The creamer is made up of powdered or agglomerated creamer particles. The creamer particles are preferably made up of a sweetener, a water-dispersible or water-soluble protein and an edible oil having a melting point below 20° C.

25 Claims, No Drawings