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Maier et al.

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(54) **SOLUBLE POWDER FOR ESPRESSO TYPE BEVERAGE**

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(30) **Foreign Application Priority Data**

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(58) **Field of Search** 426/594, 564, 426/477

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(57) **ABSTRACT**

The present invention relates to a soluble coffee beverage powder, which, upon the addition of water, forms a coffee beverage having a foamed upper surface such that substantially all of the foam is made up of bubbles having a diameter in the range of 0.05 to 0.5 mm and wherein said beverage closely assimilates the texture characteristics of an Italian espresso, namely a beverage with a fine crema, but which has a reduced bitterness compared with freshly brewed espresso but which nevertheless is strong in aroma. The soluble coffee beverage powder includes a soluble gas containing matrix that has between 10% and 35% soluble coffee solids by weight of the total dry matter of the matrix, from about 10% to about 35% pre-flocculated creamer by weight, and from about 12% to about 30% oligosaccharides effective to dilute protein in the creamer by weight.

13 Claims, No Drawings