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Canton

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[54] **ADDITIVE FOR FOAMING COFFEE**

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[51] Int. Cl.⁵ **A23F 5/00; A23L 2/38**

[52] U.S. Cl. **426/564; 420/569; 420/594**

[58] Field of Search **426/561, 564, 569, 591, 426/594, 595, 562, 567**

[56] **References Cited**

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[57] **ABSTRACT**

A formulation for a food additive in the form of a dry powdered mixture is disclosed. The mixture is used with a hot coffee beverage—freshly brewed or prepared from instant coffee—to form a foamed head thereon. The formulation consists of a sugar, sodium bicarbonate, a releasing agent having at least two-components, and a hydrating agent. In the best mode of practicing the invention, the hydrating agent is gelatinized starch which controls both the skin-forming characteristics and the longevity of the foamed head. To preserve flavor and aroma, the total of sodium bicarbonate and the two-component releasing agent aggregates no more than 5% by weight of the food additive, the flavor remains unimpaired. Another aspect is that the foamed head formed has a skin thereover that simulates the skin formed on espresso coffee using a more complicated mode of preparation. With the coffee prepared using the additive hereof, the foamed head closely resembles in color, taste, aroma and longevity that of the steam generator prepared coffee.

20 Claims, No Drawings