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[54] FOAMING COFFEE CREAMER AND INSTANT HOT CAPPUCCINO

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[52] **U.S. Cl.** **426/569**; 426/570; 426/591; 426/594

[58] **Field of Search** 426/650, 561, 426/594, 569, 570, 591

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[57] **ABSTRACT**

A particulate dry mix foaming creamer comprises a conventional particulate creamer for coffee beverages and the like together with a foam generating component comprising a food grade acidulant and an alkali metal carbonate or bicarbonate. A dry mix instant hot cappuccino product in accordance with the invention comprises a water soluble coffee component, the foam generating component, an optional creamer component, and an optional sweetener component. Cappuccino beverages are prepared by mixing a liquid component and the dry mix composition and heating. The liquid component may comprise milk or water. Heating, preferably microwave heating, may be carried out by pre-heating the liquid component or by heating after addition of the liquid component, or by a combination of these heating techniques.

26 Claims, No Drawings