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United States Patent [19]

Clark

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[54] **BEVERAGE STABILIZING SYSTEM AND PROCESS THEREOF**

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[73] Assignee: **Merck & Co., Inc.**, Rahway, N.J.

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[52] **U.S. Cl.** **426/573**; 426/330.3; 426/330.5; 426/575; 426/590; 426/593; 426/599

[58] **Field of Search** 426/573, 590, 593, 599, 426/330.3, 330.5, 575

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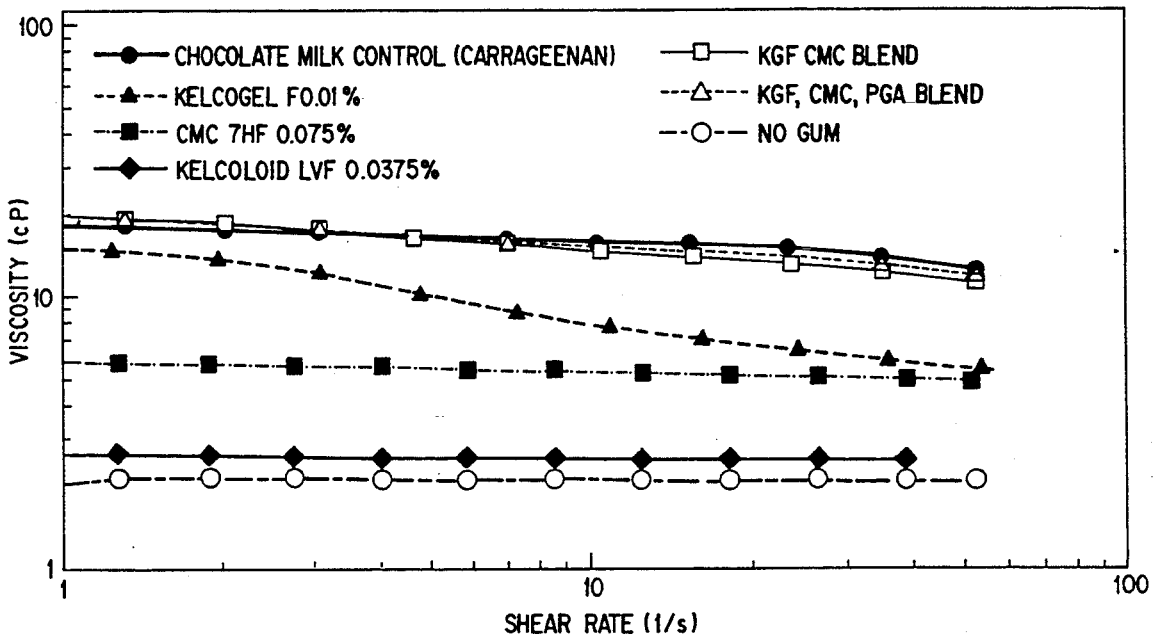
[57] **ABSTRACT**

A beverage stabilizing system which is a blend of gellan gum and carboxymethylcellulose. The blend provides a weak, stabilizing gel structure suitable for beverage products.

13 Claims, 3 Drawing Sheets