

- [54] BEVERAGE CLOUD BASED ON A WHEY PROTEIN-STABILIZED LIPID
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- [58] Field of Search 426/601, 602, 580, 585, 426/590, 98

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[57] ABSTRACT

Clouding or creaming agents useful for still or carbonated beverages, especially acid types, are prepared by forming a dispersion of whey proteins and a lipid system, acidifying to a pH of about 1.0 to 4.5 then heating and homogenizing the solution to form a stable emulsion. The emulsion can be used as a liquid concentrate to impart opacity to a beverage at low use levels. It may be added at higher levels to impart a creamy, milky flavor and a smooth, full mouthfeel. The emulsion may also be dried for use in dry beverage mixes.

13 Claims, No Drawings