the sweetener channel **109**. The sweetener holes **111** may be distributed around the bottom surface of the sweetener channel **109** so that the macro-ingredient sweetener exits vertically downward through the sweetener holes **111** toward the diluent baffle **112**, as shown in FIG. 1. Eighteen sweetener holes **111** are depicted in FIG. 3, but a person having ordinary skill in the art may add or subtract sweetener holes **111** as needed, as well as alter the diameter of the sweetener holes **111** to achieve the correct flow rate of macro-ingredient sweetener. The diluent conduit **124** extends through the sweetener channel **109** so that the diluent and macro-ingredient sweetener do not mix in the sweetener channel **109**. The bottom surface of the sweetener channel **109** may contain a valve membrane **115**, such as a liquid-molded silicone or another like material, with a pattern of slits about each of the sweetener holes **111** that may prevent macro-ingredient sweetener from flowing through the sweetener holes **111** unless the sweetener channel **109** is pressurized. Other membranes or valve configurations may be used. The valve membrane **115** may also prevent any diluent from traveling vertically upward from the diluent baffle **112** in FIG. 1 through the sweetener holes **111**. The sweetener stop valve **116**, depicted in FIG. 1, may prevent the flow of macro-ingredient sweetener when macro-ingredient sweetener is not being pumped through the sweetener orifice **105**. In some embodiments, the sweetener conduit **125** may not include the stop valve **116**. The valve membrane **115** and the sweetener stop valve **116**, either separately or in combination, may reduce cross-contamination between beverages.

**[0052]** FIG. 4 is a cross-sectional top view of the embodiment in FIG. 1 taken along line 4-4 in FIG. 1 according to one embodiment presented herein, which illustrates the diluent baffle **112**. The diluent baffle **112** is annular and forms around the inner wall **110**, while leaving a gap between the outer edge of the diluent baffle **112** and the housing **101**. The micro-ingredients flow through the corresponding micro-ingredient conduits **114**, not interacting with the diluent or macro-ingredient sweetener until mixing around and/or below the nozzle exit **103**. The diluent conduit **124** stops above the diluent baffle **112**, depositing the diluent onto the diluent baffle **112**. As the diluent impacts the diluent baffle **112**, some of the diluent may flow over the edge of the diluent

and 3, which may prevent the flow of macro-ingredient sweetener through the sweetener holes **111** unless the sweetener channel **109** is pressurized.

**[0061]** FIG. 8 is a top-front perspective view of the diluent baffle **112** according to the embodiment in FIG. 1. The diluent baffle **112** may be annular and may have an interior surface **802**. The interior surface **802** may be permanently attached to the inner wall **110**, or may be mounted in a manner making the diluent baffle **112** removable. Having a removable diluent baffle **112** may make the nozzle **100**, as displayed in FIG. 1, more modular, allowing for easier disassembly and repair replacement of the diluent baffle **112**.

**[0062]** The diluent baffle **112** may contain a baffle lip **801** at the outer edge. A person having ordinary skill in the art will recognize that the baffle lip **801** may be altered to change the surface tension, forcing more or less diluent to flow in an annular path along the diluent baffle **112**, as needed, before flowing over the edge of the diluent baffle **112**.

**[0063]** FIG. 9 is a schematic of a beverage dispensing system **900** according to one embodiment. The beverage dispensing system **900** may have a user interface **901** configured to receive a beverage selection. The user interface **901** may be in communication with a controller **914**, which may be programmed to control the beverage dispensing system **900**. The controller **914**, may include a controller, a microcontroller, or any other component which a person having ordinary skill in the art would recognize as capable of controlling a beverage dispensing system **900**. The controller **914** interfaces with one or more pumps **902**, which control the flow of the ingredients.

**[0064]** Upon a command from the controller **914**, the one or more pumps **902** may initiate the flow of one or more diluents **903**, one or more micro-ingredients **904**, and/or one or more macro-ingredient sweeteners **905** that correspond to the ingredients needed to dispense the received beverage selection on the user interface **901**. The diluents **903** may come from an external source (not pictured), or may be contained in separate cartridges **906**. The micro-ingredients **904** may come from an external source (not pictured), or may be contained in separate cartridges **907**. The

wherein the nozzle manifold is further comprised of a diluent baffle configured to receive the one or more diluents and the one or more macro-ingredient sweeteners and allow the received diluent and macro-ingredient sweetener to mix.

5. The dispensing nozzle of claim 3, wherein the sweetener channel contains a valve membrane configured to prevent flow of the one or more macro-ingredient sweeteners unless a threshold pressure level is reached.

6. The dispensing nozzle of claim 3, wherein the second orifice and corresponding conduit contains a stop valve configured to control the flow of macro-ingredient sweetener.

7. The dispensing nozzle of claim 3, wherein the dispensing nozzle is modular.

8. The dispensing nozzle of claim 9, wherein the dispensing nozzle is further configured to receive a diluent to wash away one or more residual ingredients from the funnel.

9. The dispensing nozzle of claim 3, further comprising:

a nozzle housing, wherein a bottom portion of the nozzle housing constitutes a funnel having a nozzle exit;

the funnel configured to receive the one or more diluents and the one or more macro-ingredient sweeteners and allow the received diluent and macro-ingredient sweetener to flow down the funnel;

the funnel further configured to allow the received diluent, the received macro-ingredient sweetener, and the received micro-ingredients to mix about the nozzle exit.

10. A beverage dispensing system, comprising:

a user interface configured to receive a beverage selection;

a controller in communication with the user interface;

a dispensing nozzle comprising:

a nozzle manifold comprising at least a first orifice and corresponding conduit configured to receive one or more diluents, at least a second orifice and corresponding conduit configured to receive one or more macro-ingredient sweeteners, and a plurality of

micro-ingredient orifices and corresponding conduits configured to receive a plurality of micro-ingredients;

the plurality of micro-ingredient orifices and corresponding conduits forming a micro-ingredient conduit system, wherein a center portion of the nozzle manifold includes the micro-ingredient conduit system;

a plurality of beverage ingredients in communication with the nozzle; and

one or more pumps in communication with the controller, wherein the one or more pumps regulate the flow of the plurality of beverage ingredients.

11. The beverage dispensing system of claim 10, further comprising an ice dispenser externally disposed to the dispensing nozzle.

12. The beverage dispensing system of claim 11, wherein the ice dispenser and the dispensing nozzle are configured to dispense simultaneously into a beverage container.

13. The beverage dispensing system of claim 10, wherein the first orifice is configured to receive at least carbonated water; and

wherein the second orifice is configured to receive at least a nutritive sweetener.

14. The beverage dispensing system of claim 10, wherein the nozzle manifold is further comprised of a sweetener channel configured to receive the macro-ingredient sweetener, the sweetener channel containing a plurality of holes in a bottom surface allowing the macro-ingredient sweetener to pass through;

wherein the nozzle manifold is further comprised of a diluent baffle configured to receive the diluent and the macro-ingredient sweetener and allow the received diluent and macro-ingredient sweetener to mix.

15. The beverage dispensing system of claim 13, wherein the nozzle manifold is further comprised of a sweetener channel configured to receive the macro-ingredient sweetener, the sweetener channel containing a plurality of holes in a bottom surface allowing the macro-ingredient sweetener to pass through;

wherein the nozzle manifold is further comprised of a diluent baffle configured to receive the diluent and the macro-ingredient sweetener and allow the received diluent and macro-ingredient sweetener to mix.

16. The beverage dispensing system of claim 14, wherein the sweetener channel contains a valve membrane configured to prevent flow of the macro-ingredient sweetener unless a threshold pressure level is reached.

17. The beverage dispensing system of claim 10, wherein the second orifice and corresponding conduit contains a stop valve configured to control the flow of macro-ingredient sweetener.

18. The beverage dispensing system of claim 10, wherein the dispensing nozzle is modular.

19. The beverage dispensing system of claim 20, wherein the dispensing nozzle is further configured to receive a diluent to wash away one or more residual ingredients from the funnel.

20. The beverage dispensing system of claim 10, further comprising:

a nozzle housing, wherein a bottom portion of the nozzle housing constitutes a funnel having a nozzle exit;

the funnel configured to receive the one or more diluents and the one or more macro-ingredient sweeteners and allow the received diluent and macro-ingredient sweetener to flow down the funnel;

the funnel further configured to allow the received diluent, the received macro-ingredient sweetener, and the received micro-ingredients to mix about the nozzle exit.