CLAIMS

1. A method of making a glycerol ester of gum rosin weighting agent comprising:

   (i) providing a crude gum rosin;

   (ii) purifying the crude gum rosin by a method selected from the group consisting of chemical purification methods, physical purification methods or a combination therein, thereby providing a refined gum rosin comprising between 80% and 99% resin acids; and (iii) reacting the refined gum rosin with glycerin, thereby providing the glycerol ester of gum rosin weighting agent.

2. The method of claim 1, wherein the physical method comprises vacuum distillation.

3. The method of claim 2, wherein the vacuum distillation comprises molecular distillation.

4. The method of claim 1, wherein the refined gum rosin comprises 10 or fewer types of resin acids.

5. The method of claim 1, wherein the chemical purification comprises (a) forming the isopropylamine or isopentylamine salt of the crude gum rosin; and (b) freebasing to remove the isopropylamine or isopentylamine, thereby providing purified gum rosin.

6. A weighting agent prepared by the method of claim 1.

7. A beverage emulsion comprising a weighting agent prepared by the method of claim 1.

8. The beverage emulsion of claim 7, wherein the beverage emulsion is a beverage concentrate or finished beverage.

9. The beverage emulsion of claim 7, wherein the beverage emulsion is an oil-in-water emulsion comprising a dispersed oil phase and a continuous aqueous phase.

10. The beverage emulsion of claim 9, wherein the dispersed oil phase of the beverage emulsion comprises at least one essential oil, edible oil or flavor oil, and said weighting agent.

11. The beverage of claim 10, wherein the flavor oil is derived from a citrus fruit.

12. The beverage of claim 11, wherein the citrus fruit is selected from the group consisting of lemons, limes, oranges, tangerines, mandarins, bergamots, and grapefruits.

13. The method of claim 1, further comprising adding the weighting agent to a beverage emulsion to provide a mixture and, optionally, homogenizing the mixture.

14. The method of claim 1, further comprising (iv) preparing a water phase and an oil phase, wherein the oil phase comprises the weighting agent (v) pre-homogenizing the water phase and oil phase to provide a premix, and (vi) homogenizing the premix, thereby providing a beverage emulsion.

15. The method of claim 1, further comprising diluting the beverage emulsion with water to provide a finished beverage.