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(54) **Title:** PROCESS AND PRODUCT

(57) **Abstract:** A method of making a coffee flavour soluble granule, comprising the combining of spray-dried coffee flavour with Maillard process flavour and caramel sugar to form a fine powder, suspending this powder in a fluidised bed and spraying it with a aqueous saccharide binder solution. The product provides both the flavour and appearance of coffee, at considerably lower cost, and it can be used in any application in which coffee flavour is desired.



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