CLAIMS

1. A process for the preparation of a foamed tea beverage, the process comprising:

injecting a fluid under pressure into a capsule comprising a chamber containing a beverage-forming substance and having a beverage dispensing structure adapted to retain an extraction pressure in the chamber before allowing the beverage to flow out of the capsule at greater than 2 bar,

wherein the beverage-forming substance is a powdered tea composition comprising at least 0.7 weight % of a tea extract powder and at least 1 weight % of a food grade acid, and wherein the beverage comprises a mixture of liquid and bubbles, a foam head above the mixture of liquid and bubbles, and the beverage does not include any creamer, lipid or thickener agent.~~A foamed tea beverage composed of:~~

~~- a mixture of liquid and bubbles,~~

~~- a foam head above the mixture of liquid and bubbles,~~

~~**characterized in that** the beverage is deprived of any creamer, lipid or thickener agent, and in that the said beverage is generated from the combination of water, a powdered tea composition comprising a tea extract powder**, and a food-grade acid**.~~

2. The process of Claim 1, wherein the beverage dispensing structure is provided in a lower portion of the capsules and includes a membrane and a puncturing plate.~~**A foamed tea beverage according to claim 1, wherein the combination of water, tea, and acid, is performed under pressure.**~~

3. The process of Claim 2, wherein dispensing of the beverage is achieved by perforation of the membrane with a puncturing plate.~~A foamed tea beverage according to claim 1 or 2, wherein the part made of foam represents at least 20 % vol. of the beverage.~~

4. The process of Claim 3, wherein due to an increase in pressure in the chamber, the membrane is moved to engage the puncturing plate to pierce the membrane and allow the beverage to be dispensed from the capsule.~~A foamed tea beverage according to any of the preceding claims 1 to 3, wherein the foam is stable.~~

~~5. A foamed tea beverage according to any of the preceding claims, wherein the average bubble size of the foam is inferior to 100 µm.~~

~~6. A foamed tea beverage according to any of the preceding claims, wherein at least 50 % of the bubbles present a size inferior to 50 µm.~~

~~7. A foamed tea beverage according to any of the preceding claims, wherein bubbles totally separate from the liquid in the mixture of liquid and bubbles more than 4 minutes after the beverage has been dispensed.~~

~~8. A foamed tea beverage according to Claim 7, wherein bubbles are able to be dispersed again in the liquid by agitating the beverage.~~

~~9. A foamed tea beverage according to any of the preceding claims, wherein the powdered tea composition comprises :~~
~~. at least 0,7 % weight of tea extract powder, and~~
~~. at least 1 % weight of a food grade acid.~~

~~10. A foamed tea beverage according to any of the preceding claims, wherein the powdered tea composition comprises :~~
~~. between 0,7 and 55 % weight of tea extract powder, and~~
~~. between 1 and 55 % weight of citric acid.~~

~~11. A foamed tea beverage according to any of the preceding claims, wherein the powdered tea composition comprises at least one of the following powder ingredients : sugar, flavours, artificial sweetener.~~

~~12. A foamed tea beverage according to any of the preceding claims, wherein the powdered tea composition comprises tea extract powder, citric acid, sugar, flavour, maltodextrin, aspartame, tartaric acid.~~

~~12. A foamed tea beverage according to any of the preceding claims, wherein the powdered tea composition comprises :~~
~~. between 0,7 and 15 % weight of tea extract powder,~~
~~. between 1 and 15 % weight of citric acid,~~
~~. between 10 and 95 % weight of sugar,~~
~~. between 0,1 and 20 % weight of maltodextrin,~~
~~. between 0,1 and 5 % weight of aspartame,~~
~~. between 0,1 and 2 % weight of tartaric acid,~~
~~. flavors~~

~~13. A capsule for use in a beverage preparation machine, wherein said machine comprises a receptacle for accommodating said capsule and a fluid injection system for injecting a fluid, preferably water, under pressure into said capsule, characterized in that the capsule contents comprises a combination of a powdered tea composition comprising a tea extract powder with a food-grade acid, said contents being deprived of any creamer, lipid or thickener agent, and in that said contents is dissolved and/or extracted inside said capsule by said fluid under pressure, to prepare a foamed tea~~

~~**beverage according to any of the claims 1 to 12.**~~

~~14. Process for the preparation of a foamed tea beverage according to any of Claims 1 to 12, by injection of a fluid under pressure into a capsule that contains a beverage-forming substance with the capsule including a chamber containing the substance and a beverage dispensing structure adapted to retain a certain extraction pressure in the chamber before allowing the beverage to flow out of the capsule and wherein the beverage-forming substance is a powdered tea composition comprising :~~
~~. at least 0,7 weight % of a tea extract powder~~
~~. at least 1 weight % of a food grade acid.~~

~~15. Process of claim 14, wherein the beverage dispensing structure is adapted to retain an extraction pressure in the chamber before allowing the beverage to flow out of the capsule greater than 2 bar, preferably greater than 3 bar.~~

~~16. The process of claim 15, wherein the beverage dispensing structure is provided in the lower portion of the capsules and includes a membrane and a puncturing plate.~~

~~17. The process of claim 16, wherein dispensing of the beverage is achieved upon perforation of the membrane by contact with the puncturing plate.~~

~~18. The process of claim 17, wherein due to a rise in pressure in the chamber, the membrane is moved to engage the puncturing plate to pierce the membrane and allow the beverage to be dispensed from the capsule.~~