

IMPROVEMENTS IN OR RELATING TO ORGANIC COMPOUNDS**Field of the Invention**

This disclosure is concerned with a foamable composition that is intended to be added to a beverage to create a foam topping thereon.

5 Background of the Invention

Foam is an important component in many types of beverage ranging from milky drinks, such as cappuccino, to cocktails. A foam sitting on top of a beverage is not only important merely for the visual appeal it creates, but also as a means of adding texture and even flavour to a beverage. Indeed, many iconic cocktails, such as Martinis, rely on a fine structured foam to
10 provide its distinctive appearance and its smooth and silky mouthfeel.

Traditionally, egg whites are used to add foam to cocktails. Increasingly, however, commercial establishments seek to replace egg white with alternative foaming agents that are easier to handle in terms of microbiological contamination risk abatement, and which also offer establishments an acceptable option for their vegan consumers.

15 Quillaia has been employed as an egg-white replacement in the extemporaneous preparation of foam for cocktail preparation. However, this material does not offer a widely acceptable solution for commercial drinks preparation owing to the fact that it is not permitted for use by commercial enterprises for alcoholic drinks preparation in the European Union.

20 There remains a need to provide a stable, safe, vegan-friendly foaming composition that can be added to beverages, and particularly alcoholic beverages, contemporaneously during beverage preparation that are simple and easy to use for both professionals in commercial establishments and for private consumption by consumers at home.

Summary of the Invention

25 In addressing the problems attendant with the prior art, the applicant surprisingly found that mixing protein powder with certain taste masking agents and salts, it was possible to create a foamable composition that readily dissolves when added to a beverage to form a

long-lasting, stiff and voluminous foam with an appealing, fine structure. The foams that are produced using said composition are at least as appealing as a foam produced from egg-white or quillaia, but are natural, vegan friendly and widely acceptable from a regulatory standpoint. The foams formed are also quite stable, retaining their structure for an appropriate period of time even when employed in aggressive media, such as alcoholic and low pH beverages.

Accordingly, the present invention is directed in a first aspect a foamable composition in a powdered form comprising a protein powder, a taste-masking agent and a buffering agent.

In a second aspect the invention provides a method of making a foam on a beverage, the method comprising the step of reconstituting, dissolving or mixing the foamable composition according to the first aspect of the invention in a beverage base.

In a third aspect the invention provides a beverage comprising the foamable composition according to the first aspect of the invention.

The details, examples and preferences provided in relation to any one or more of the stated aspects of the present invention will be further described herein and apply equally to all aspects of the present invention. Any combination of embodiments, examples and preferences described herein below in all possible variations thereof are encompassed by the present invention unless otherwise indicated herein, or otherwise clearly contradicted by context.

Detailed Description

With regard to the first aspect of the invention, the foamable composition is presented in the form of a powder.

In particular embodiments of the invention, the powder should be fine and substantially homogeneous, more particularly, it can have a D90 value of less than 500 microns. The powder should also be dry, more particularly, the powder can have a water activity that is less than 0.5. If the powder is not sufficiently dry, it can lead to caking during prolonged periods of storage.

The foamable composition is adapted to be reconstituted, dissolved in, or mixed with a beverage before the beverage is consumed. The term "beverage" refers to a potable drink, or it also refers to a dry mix that is intended to be reconstituted or dissolved in an aqueous medium before consumption. The foamable composition may be reconstituted or dissolved
5 in a potable drink before consumption, or it can be added to the dry mix, before the combination of foamable composition and dry mix is reconstituted or dissolved in an aqueous medium.

In a particular embodiments of the invention the foamable composition is free from animal proteins such as dairy proteins and egg proteins, and is suitable for vegans, as such.

10 The protein powder useful in the foaming composition according to the invention can be any protein powder that is useful in food and beverage products. Preferably, however, it is a plant protein.

In particular embodiments of the invention the protein can be any plant-based protein, such as a rice protein, a wheat protein, a pea protein, fava bean protein, chick pea protein,
15 lentil protein, soy protein, potato protein or a combination of these proteins.

Potato proteins are particularly preferred for use in the present invention owing to the stable and fine structured foam they produce even in aggressive media, such as alcoholic or low pH beverages, as well as their relatively neutral taste, aroma and colour.

20 Potato proteins can be extracted from potato fruit juice according to methods well known in the art, see for example US 2018/289036. Most potato proteins can be characterized as fractions of patatin or tuberin glycoproteins or fractions of protease inhibitors, either of which can be employed in the present invention.

25 Potato protein powders are commercially available. Suitable potato proteins include those available commercially from Avebe under the Solanic brand, for example Solanic 200 or Solanic 300.

The protein may be in the form of a concentrate or an isolate. Concentrates and isolates differ in terms of the levels of protein they contain. An isolate generally containing higher levels of protein and containing less impurities.

- 5 More specifically, protein concentrates refer to protein powders wherein the level of protein ranges from about 30 wt% to about 80 wt% by based on the total weight of the powder.

- 10 A protein isolate on the other hand refers to a protein powder which has very high levels of protein, for example at least 80 wt% and more particularly at least about 90 wt% based on the total weight of the powder.

Both protein concentrates and isolates contain small amounts of non-protein impurities that are present in the material from which the concentrate or isolate is obtained.

- 15 Typically, these impurities are carbohydrates, lipids and other trace materials of biological origin.

- In particularly preferred embodiments of the invention the protein powder contains no or substantially no lipids. More preferably, the protein powder should contain less than 10 wt
20 %, less than 5 wt %, less than 4 wt %, less than 3 wt %, less than 2 wt %, less than 1 wt %, less than 0.5 wt %, less than 0.4 wt %, less than 0.3 wt %, less than 0.2 wt %, less than 0.1 wt % based on the total weight of the protein powder.

- The applicant found in a surprising manner that low levels, or the absence of, lipids in the
25 foamable composition promotes foam quality and also prevents the emanation of rancid off-notes that can be attributed to oxidation of any lipids present.

- The protein may be hydrolysed or partially hydrolysed. These terms refer to proteins that are to some extent broken down by hydrolysis or digestion using a strong acid, a strong
30 base, an enzyme, or a combination thereof.

In particular embodiments of the invention, the protein powder is present in the foamable composition in an amount of at least 50, at least 60, at least 70, at least 80, or at least 90 wt % based on the total weight of the foamable composition.

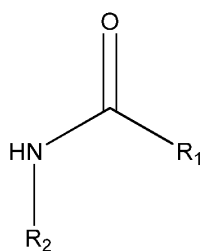
5 A taste-masking agent is an essential component of the foam composition according to the present invention. Plant-based proteins, in particular, can impart an unpleasant taste to food and beverages compositions in which they are employed. The unpleasant taste is particularly noticeable in a foamable composition comprising high levels of protein, not only because of the high levels of protein employed, but also because of its high surface
10 area of the protein that will make any off-note more pronounced. However, the applicant has found that through the judicious selection and use of certain taste-masking agents it is possible to manage the unpleasant off-notes and astringency attendant to the use of proteins in the foamable composition, without adversely affecting the foaming properties of the protein.

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In particular embodiments of the invention, the taste-masking agent is a green coffee extract.

In particular embodiments, the amount of green coffee extract employed in the foamable composition can be in the range of 0.01 to 1.0 wt % based on the weight of the foamable
20 composition.

In particular embodiments of the invention the taste-masking agent is selected from an acyl amino acid according to the formula (I), and edible salts thereof



(1)

25

wherein

R₁ is an alkyl residue containing 6 to 20 carbon atoms, or an alkene residue containing from 9 to 25 carbon atoms with 1 to 6 double bonds, and NHR₂ is a residue of a proteinogenic amino acid, or the residue of gamma-aminobutyric acid.

- 5 In more particular embodiments the residue In a particular embodiment NHR₂ is the residue of Alanine (Ala), cysteine (Cys), Aspartic acid (Asp), phenylalanine (Phe), glutamic acid (Glu), histidine (His), isoleucine (Ile), lysine (Lys), leucine (Leu), methionine (Met), asparagines (Asn), glutamine (Gln), arginine (Arg), serine (Ser), theronine (Thr), valine (Val), tryptophan (Trp), tyrosine(Tyr) or Glycine (Gly).
- 10 Particular examples of preferred acyl amino acids can be selected from the group consisting of N-palmitoleoyl-L-valine, N-palmitoleoyl-L-leucine, N-palmitoleoyl-L-phenylalanine, N-linolenoyl-L-valine, N-linolenoyl-L-tryptophan, N-linolenoyl-L-phenylalanine, N-SDA-L-valine, N-SDA-L-leucine, N-SDA-L-phenylalanine, N-DPA-L-valine, N-DPA-L-leucine, N-DPA-L-phenylalanine, N-tetracosahexaenoyl-L-valine,
- 15 tetracosahexaenoyl-L-leucine, and tetracosahexaenoyl-L-phenylalanine.

The amount of acyl amino acid employed in the foamable composition can be in the range of 0.0000001 to 0.1 wt % based on the weight of the foamable composition.

- In particular embodiments of the invention, the taste-masking agent can be selected from certain flavour ingredients that possess taste-masking properties, including chlorogenic
- 20 acids, choline chloride, N-oleoyl proline, N-oleoyl valine, N-oleoyl serine, N-oleoyl aspartic acid, N-acylated methionine sulfoxides and combinations thereof.

In particular embodiments, the amount of said flavour ingredients that can be employed in the foamable composition can be in the range of 0.0000001 to 0.1 wt % based on the weight of the foamable composition.

- 25 In particular embodiments of the invention the taste-masking agent can be selected from those taste-masking compounds disclosed in US2009169696, which compounds are herein incorporated by reference. Particularly preferred compounds can be selected from the group consisting of N-lactoyl ethanolamine, N-lactoyl ethanolamine phosphate, N- α -hydroxy-butanoyl ethanolamine, N-lactoyl diethanolamine, N-lactoyl-2-amino-1,3-

propanediol, N-lactoyl-3-amino-1,2-propanediol, N-lactoyl-3-amino-1-propanol, N-gluconyl-2-amino-1,3-propanediol, N-gluconyl-3-amino-1,2-propanediol, N-mannonyl ethanolamine, N-glycolyl ethanolamine, 2-hydroxyethyl-N-tartaramide, 2-hydroxyethyl-N-malamide, 2-hydroxyethyl-N-citramide and N-gluconyl-Az, and wherein Az represents an amino acid residue.

In particular embodiments, the amount of said compounds that can be employed in the foamable composition can be in the range of 0.002 to 0.1 wt % based on the weight of the foamable composition.

In particular embodiments of the invention the taste-masking agent is a flavonoid, including those of the dihydrochalcone class or flavanone-7-O-glycosides, and more particularly still Naringin, phloretin, hesperetin, and neohesperedin dihydrochalcone

In particular embodiments, the amount of flavonoid, and in particular Naringin, that can be employed in the foamable composition can be in the range of 0.002 to 0.1 wt % based on the weight of the foamable composition.

In particular embodiments of the invention the taste-masking agent is a distillate or sugar molasses or honey.

In particular embodiments, the amount of said distillate that can be employed in the foamable composition can be in the range of 0.002 to 1 wt % based on the weight of the foamable composition.

In particular embodiments of the invention the taste-masking agent is a steviol glycoside, a glycosylated steviol glycoside, stevia extracts, mogrosides, including monk fruit extracts, and the like.

In particular embodiments, the amount of said taste-masking ingredients that can be employed in the foamable composition can be in the range of 0.002 to 10 wt % based on the weight of the foamable composition.

One or more, and particularly two or more taste-masking agents can be employed in a foamable composition according to the invention.

Foamable compositions according to the invention also comprise as an essential component a buffering agent.

Suitable buffering agents include any material comprising a water-soluble salt having a solubility in water and 20 degrees centigrade of about 0.050 g/L. Particularly useful buffering agents include, but are not limited to coconut water powder, tripotassium citrate monohydrate, potassium chloride, sodium citrate, sodium chloride, calcium lactate pentahydrate, mono sodium phosphate, and tri magnesium dicitrate.

A particularly preferred buffering agent is coconut water powder. Coconut water powder is a source of salts including calcium, sodium, iron and potassium salts. Commercial grades of coconut water powder include those obtainable in 50 % dilution with maltodextrin and acacia gum. They can contain around 60 to 70 weight % of carbohydrates, of which around 30 to 40 weight % are sugars, and less than about 2 weight % protein.

The applicant found that the buffering agent is useful to balance the taste of the foamable composition by rounding-off its sharpness, as well as contributing to its mouthfeel. However, the desirable effect is most pronounced within a pH range above about 3, more particular above about 3.1, 3.2, 3.3, 3.4 or 3.5. The buffering agent assists in holding the pH of the foamable composition in the pH range of above about 3 to about 4. This property is of particular importance if the beverage is a low pH beverage, for example a beverage having a pH less than 3, less than 2.9, less than 2.8 or less than 2.7. In such low pH beverages, in addition to the advantages of the buffering agent referred to above, the buffering agent also prevents protein denaturation and possibly forming an unsightly precipitate or sediment.

In particular embodiments of the invention the foamable composition in a 1 wt % solution in water has a pH of about 2.5 to 4.5 and more particularly 3 to 4.

In addition to the essential components referred to herein above, the foamable composition according to the first aspect of the invention can contain a variety of other optional ingredients without departing from the scope of the invention. For example, antioxidants, antimicrobial agents, flavoring agents, coloring agents, preservatives, nutrients, probiotics, prebiotics, and combinations thereof.

Antioxidant additives include ascorbic acid, butylated hydroxyanisole (BHA), butylated hydroxytoluene (BHT), tert-butylhydroquinone (TBHQ), vitamins A, C, and E and associated derivatives, and various plant extracts, such as those containing carotenoids, tocopherols, or flavonoids having antioxidant properties, may also be included to increase the shelf-life or nutritionally-enhance the food product. The antioxidants may have a presence at levels generally known to those skilled in the art.

Colouring agents include any of those colourants that are suitable for use as a food or beverage colouring, additive, dye or lake known to those skilled in the art. Suitable colourants may include, but are not limited to, for example, Food, Drug and Cosmetic (FD&C) Blue No. 1, FD&C Blue No. 2, FD&C Green No. 3, FD&C Red No. 3, FD&C Red No. 40, FD&C Yellow No. 5, FD&C Yellow No. 6, Orange B, Citrus Red No. 2 and combinations thereof. Other colouring agents may include annatto extract, b-apo-8'-carotenal, beta-carotene, beet powder, canthaxanthin, caramel color, carrot oil, cochineal extract, cottonseed flour, ferrous gluconate, fruit juice, grape color extract, paprika, riboflavin, saffron, titanium dioxide, turmeric, and vegetable juice. These colouring agents may be combined or mixed as is common to those skilled in the art to produce a final colouring agent.

The foamable composition may further comprise one or more additional flavouring agents. For example, additional flavouring agents may include flavouring preparations made from fruits, vegetables, nuts, vanilla, cocoa, spice blends, or natural flavouring. Some examples of artificial flavoring agents are esters that provide fruity flavors, ketones, pyrazines that provide a caramel flavor, and terpenoids that have citrus or pine flavor.

In particular embodiments of the invention it is preferred that in the foamable composition ingredients are avoided that can prevent foam formation. Such ingredients include but are not limited to essential oils, long chain fatty acids, triacetins, medium chain triglycerides, polydimethylsiloxanes and other silicones.

The foamable composition according to the invention may be provided as a kit, which kit forms an additional aspect of the invention.

A “kit” defines a package containing the foamable composition, together with instructions for the method of use of the composition, which method of use is further described herein below. The instructions may be written instructions on or associated with the package. The instructions may also be in the form of code containing electronic instructions designed to be read by a suitable reading device, such as a mobile phone.

The package may be in a unit dose form, or alternatively a multi-dose package that can be opened to administer an effective amount of the composition, and re-sealed.

The second aspect of the invention relates to a method of making a foam on a beverage, the method comprising the step of reconstituting, dissolving or mixing a foamable composition according to the first aspect of the invention into a beverage base.

As the term is used herein, “beverage base” refers to a composition, the primary purposes of which is to be consumed for the pleasure it brings to consumers or for its nutritional qualities. The beverage base may be a potable drink, which only requires the foamable composition to be added to it to complete it before consumption. Alternatively, the beverage base may be a dry mix of ingredients, which must be reconstituted in an aqueous medium before consumption. In this embodiment, the foamable composition may be first mixed with a dry mix beverage base before this mixture is reconstituted in an aqueous medium.

A beverage base may be alcoholic, that is, it may contain at least about 0.5 percent alcohol, and more particularly about 0.1 to about 20 percent of alcohol, and more particularly 5 to 20 percent alcohol, and still more particularly 5 to 15 percent alcohol on a v/v basis.

The applicant found that alcoholic beverage bases represent a challenging environment for foam compositions in the sense that they destabilise foam sitting atop of them, however, within the aforementioned range of alcohol content it is possible to deliver a stable foam

for a prolonged period of time using foamable compositions according to the present invention.

In particular embodiments of the second aspect of the invention, the foamable
5 composition is added to an aqueous beverage base and is reconstituted or dissolved in the base contemporaneously with its consumption by a consumer. By which, is meant that the the foamable composition is reconstituted or dissolved in an aqueous beverage base at a point in time immediately preceding its consumption by a consumer, without having been stored before serving.

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The third aspect of the invention relates to a beverage containing the foamable composition according to the first aspect of the invention.

The beverage according to the invention can be any kind of beverage that is consumed for
15 the primary purpose of pleasure or nutrition and includes but is not limited to soft drinks; sports beverages for amateur or professional athletes and body builders; a nutritional beverage for the sick the elderly, or persons with a disability; a nutritional drink intended for children; a dairy beverage, such as various coffee drinks, cocoas, shakes and the like; or alcoholic or non-alcoholic cocktails.

20 In particular embodiments of the invention, the beverage is not a ready to drink (RTD) beverage containing the foamable composition that is packaged and stored before consumption, rather, it is a beverage that is formed by mixing the foamable composition in a beverage base before consumption.

In particular embodiments of the invention, the beverage is an alcoholic beverage, such as
25 an alcoholic cocktail.

In particular embodiments of the invention the beverage is acidic, more particularly having a pH of about 2.5 to 4.5.

In particular embodiments of the invention the beverage contains a food acid, for example lactic acid, citric acid, malic acid, tartaric acid, folic acid, fumaric acid and lactic acid.

In particular embodiments of the invention a food acid is present in a concentration of 0.2 to 3g/L, and more particularly 0.5 to 3 g/L.

In particular embodiments of the invention, the beverage contains citric acid in a concentration of 2 to 3 g/L.

- 5 In particular embodiments of the invention, the beverage contains lactic acid in a concentration of 0.2 to 1 g/L, and more particularly 0.5 to 1 g/L.

In particular embodiments of the invention the beverage is an acidic beverage as referred to herein above, which is also alcoholic, and which more particularly has an alcohol content of about 5 to 15 % v/v.

- 10 In particular embodiments of the invention the alcoholic beverage is an alcoholic cocktail.

In particular embodiments of the invention the alcoholic beverage does not contain any dairy proteins.

There now follows a series of examples that serve to illustrate the invention.

Example 1:

- 15 **Preparation of a foamable composition according to the invention**

A foamable composition was prepared by mixing the following ingredients:

Potato protein isolate	50 wt %
Sugar	37.5 wt %
Coconut water powder	10 wt %
20 Masking agent*	2.5 wt %

* 4 wt% green coffee extract; 0.1 wt % naringin; 94 wt % maltodextrin; 0.98 wt % tricalcium phosphate; flavour

Example 2:**Preparation of foamable alcoholic beverages**

Beverages were prepared in the in the following manner:

5 A beverage base was prepared using 764 parts water, 125 parts ethanol (96%), 105 parts sugar syrup (67 %), 3 parts citric acid (47 %) and 0.6 parts of 25 % potassium sorbate solution. The beverage base was 7 brix, had 15 % alcohol v/v and a pH of 2.9.

2 grams of the foamable composition of Example 1 containing 1 gram of protein was added to 300 ml of the beverage base in a glass vessel and the mixture was stirred for 1 minute using an ultra turrax mixer (speed setting level 3) to form a foamed test beverage 1,
10 illustrative of the invention.

A foamed test beverage 2, also illustrative of the invention, was prepared in a similar manner using 4 grams of the foamable composition of Example 1, rather than 2 grams.

A foamed comparative beverage was prepared by adding 10 grams of egg whites (1g protein) to 300 ml of beverage base according to the method described above.

15 **Example 3:**

Comparison of test beverages 1 and 2 with the comparative beverage, prepared according to Example 2

The foamed beverages prepared according to Example 2 are left for a few moments after mixing in order to allow the foam to settle such that there is visibly clear separation between
20 the interface of foam and liquid. Thereafter, the thickness of the foam was measured using a ruler. The physical appearance of each of the beverages (colour, sediment, cloudiness) was also recorded. Foam height measurements and recordation of the physical appearance of each beverage was repeated at time = 0, 5, 10 and 15 minutes. Experiments were repeated in triplicate.

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The foam height results were as follows:

Time/mins =		0	5	10	15
Test beverage 1		2.3	1.9	1.8	1.7
Test beverage 2		2.7	2.4	2.3	1.9
5	Comparative beverage	2.6	2.4	2.3	2.0

Both the test beverages and the comparative beverage produce a fine-textured, creamy foam. For an acceptable alcoholic cocktail, the foam height must be at least 1.5 cm after 15 minutes. On this basis, both test beverages compared favourably with the commercial standard egg-white foam. It should also be noted in this regard, that the protein content of the egg-white foamer can vary widely and so foam consistency can be an issue.

As for general appearance of the beverage, both of the test beverages were essentially clear over the test period, whereas the comparative beverage was cloudy. Regarding the odour of the beverages, both the test beverages were neutral in odour, whereas the comparative beverage was adjudged to have an animalic, slightly sulphurous smell.

In conclusion, the test beverages that are illustrative of the invention can deliver excellent foams that are at least comparable to egg-white foamers. However, they are able to deliver consistent foam quality without creating any undesirable odour or unsightly appearance to the beverage.

Claims:

1. A foamable composition in powder form comprising a protein powder, a taste-masking agent and a buffering agent.
- 5 2. A composition according to claim 1, wherein the protein powder is a plant-based protein powder.
3. A composition according to claim 1 or claim 2, wherein the protein is a rice protein, a
10 wheat protein, a pea protein, fava bean protein, chick pea protein, lentil protein, soy protein, potato protein or a combination of these proteins.
4. A composition according to any of the preceding claims, wherein the protein is a potato protein.
- 15 5. A composition according to any of the preceding claims wherein the protein is a potato protein selected from the group consisting of patatin glycoproteins and protease inhibitors or mixtures thereof.
- 20 6. A composition according to any of the preceding claims wherein the protein powder is present in the composition in an amount of at least 50 wt % based on the weight of the composition.
- 25 7. A composition according to any of the preceding claims wherein the taste-masking agent is selected from the group consisting of a green coffee extract; an acyl amino acid according to the formula (I) disclosed herein and edible salts thereof, in particular selected from the group consisting of N-palmitoleoyl-L-valine, N-palmitoleoyl-L-leucine, N-palmitoleoyl-L-phenylalanine, N-linolenoyl-L-valine, N-linolenoyl-L-tryptophan, N-linolenoyl-L-phenylalanine, N-SDA-L-valine, N-SDA-L-leucine, N-SDA-L-phenylalanine, N-
30 DPA-L-valine, N-DPA-L-leucine, N-DPA-L-phenylalanine, N-tetracosahexaenoyl-L-valine, tetracosahexaenoyl-L-leucine, tetracosahexaenoyl-L-phenylalanine, and mixtures thereof; chlorogenic acids, choline chloride, N-oleoyl proline, N-oleoyl valine, N-oleoyl serine, N-oleoyl aspartic acid, N-acylated methionine sulfoxides and combinations thereof; N-lactoyl

ethanolamine, N-lactoyl ethanolamine phosphate, N- α -hydroxy-butanoyl ethanolamine, N-lactoyl diethanolamine, N-lactoyl-2-amino-1,3-propanediol, N-lactoyl-3-amino-1,2-propanediol, N-lactoyl-3-amino-1-propanol, N-gluconyl-2-amino-1,3-propanediol, N-gluconyl-3-amino-1,2-propanediol, N-mannonyl ethanolamine, N-glycolyl ethanolamine, 2-hydroxyethyl-N-tartaramide, 2-hydroxyethyl-N-malamide, 2-hydroxyethyl-N-citramide and N-gluconyl-Az, and wherein Az represents an amino acid residue; flavonoids, and more particularly those selected from the dihydrochalcone class or flavanone-7-O-glycosides, and more particularly still Naringin, phloretin, hesperetin, and neohesperedin dihydrochalcone, or mixtures thereof; distillates of sugar molasses or honey; and steviol glycoside, a glycosylated steviol glycoside, stevia extracts, and mogrosides, in particular monk fruit.

8. A composition according to any of the preceding claims, wherein the buffering agent is selected from the group consisting of coconut water powder, tripotassium citrate monohydrate, potassium chloride, sodium citrate, sodium chloride, calcium lactate pentahydrate, mono sodium phosphate, tri magnesium dicitrate, or mixtures thereof.

9. A composition according to any of the preceding claims wherein the salt is present in the composition in an amount of 5 to 25 wt % based on the total weight of the composition.

10. A method of making a foaming beverage, the method comprising the step of reconstituting, dissolving or mixing a foamable composition according to any of the claims 1 through 9 into an aqueous beverage base.

11. A method according to claim 10, wherein the foaming beverage is intended to be consumed contemporaneously with the step of reconstituting, dissolving or mixing.

12. A beverage comprising the foamable composition according to any of the claims 1 through 9.