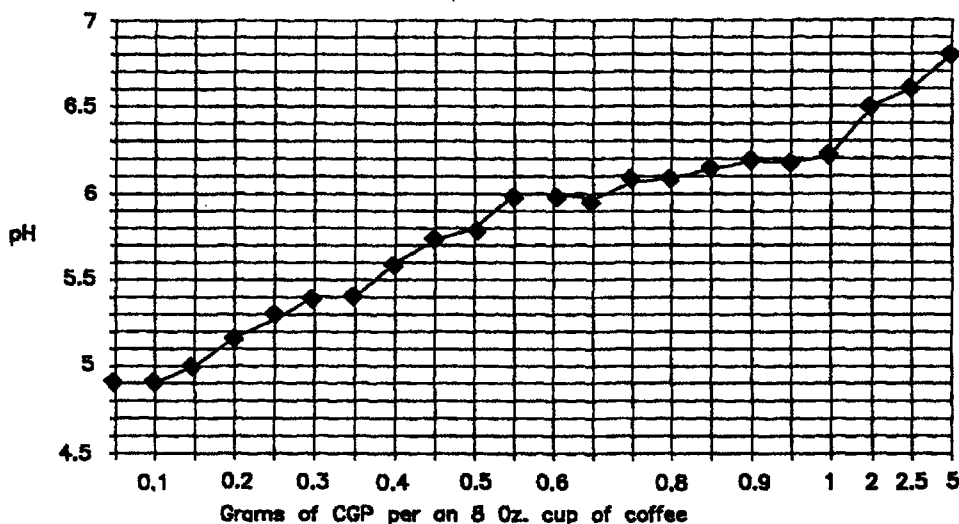


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(54) Title: ACID FOOD NEUTRALIZATION



(57) Abstract

A method is provided for increasing the pH of acidic foods and beverages, to thereby reduce the tendency of such foodstuffs to cause heartburn and other esophageal and/or gastrointestinal distress to the consumer. An acidic food or beverage, such as coffee, is combined with an amount of calcium glycerophosphate (CGP) effective to raise the pH of the food or beverage, preferably by at least about 0.5 pH units, and more preferably to a pH of between about 5.4 and 7.0. Edible compositions including CGP, having a pH of greater than about 5.4 are obtained. The CGP may also be added to acidic foods to remove the biting flavor that such foods have, and thus CGP serves as a flavor modulator. Packages comprising CGP inside a container, where the container may be easily opened to provide a single dose of CGP, are useful in the method and in forming the edible compositions.