

POWDERY DRINKS AND PROCESS FOR PRODUCING THE SAME

ABSTRACT

The present invention provides a process for producing a powdered drink characterized by subjecting a liquid food to electrolysis treatment and/or current passage treatment, and drying and powdering, further allowed by granulating, if necessary. As the liquid food, coffee extract, coffee essence (concentrated coffee extract), milk, pretreated milk and etc. may be used. The instant coffee obtained in the invention can be preserved for a long period of time without deterioration of flavor or quality, without using a food additive.

(NO ATTACHED FIGURE)