

requires cooling during transport and also requires a cooling device in the operating apparatus, which requires a relatively large amount of energy. In addition, in case a hot foamed product is to be dispensed, the operating apparatus requires a steam generator for heating the milk, which not only
5 consumes a relatively large amount of energy but also requires a mechanical construction which can resist the high pressures coming along with the production of steam, as a result of which the operating apparatus has to be mechanical robust and will thus be relatively costly. Besides, the hot foam product produced from milk contained within the disposable assembly has a so
10 called "cooked milk taste" which most consumers find less appealing than the common taste of milk. Furthermore, since milk is highly perishable, additional measures are required regarding hygiene and as described in WO-A1-2011/028117 frequent cleaning is therefore required. This frequent cleaning is costly not only in view of e.g. the energy used to produce the steam for
15 cleaning, but also in view of the down-time of the operating apparatus during such cleaning. In addition, the operating apparatus is required to have a fluid supply means for creating an overpressure within the holder to expel the liquid food product, such as milk, therefrom.

20 SUMMARY OF THE INVENTION

It is therefore an object of the present invention to provide a disposable assembly for a liquid food product, with which in particular a foamed product without a cooking taste can be obtained in a particularly
25 efficient manner, with relatively inexpensive and durable means using only a relatively low amount of energy, with which in particular a high standard regarding hygiene can be realized with an at least substantial reduction of cleaning.

To this end, according to a first aspect the invention provides a
30 disposable assembly for a liquid food product, said disposable assembly comprising a holder containing

is biased for disabling connection of the water inlet of said eductor with the concentrated liquid food inlet of said eductor. In this manner the connection is disabled in case no external force is exerted on the injector valve as a result of which contamination of the concentrated liquid food product can be prevented.

5 Biasing of the injector valve can e.g. be realized by elastic means, such as springs, or any other known biasing means.

 An improved prevention of contamination can then be obtained when the injector valve is arranged for enabling connection of the holder to the liquid food product outlet of said eductor when the injector valve is enabling
10 connection of the water inlet of said eductor with the water connection of the disposable assembly and for disabling connection of the holder to the foamed food product outlet of said eductor, when the injector valve is enabling connection of the water inlet of said eductor with the water connection of the disposable assembly, respectively. In this manner flushing of the eductor and
15 microfiltration device is possible.

 A very compact embodiment of a disposable assembly according to the present invention can be obtained when the converging nozzle is configured as the injector valve.

According to a second aspect, ~~The the~~ invention further relates to a
20 system for preparing a foamed food product, said system comprising a product preparation apparatus for preparing said foamed food product and a disposable assembly according to the invention, said product preparation apparatus comprising a water source, a heater for heating water, means for pressurizing water, said means being configured for detachable connection to the water
25 connection of the disposable assembly for supplying water to the water inlet of the eductor of the disposable assembly, a source of pressurized gas, said source of pressurized gas being configured for detachable connection to the gas connection of said disposable assembly for supplying pressurized gas to the gas inlet of the microfiltration device. The water source of the product preparation
30 apparatus can e.g. be a water reservoir or can be formed by a connection to the water mains. This

contamination, in an embodiment of a system for preparing a foamed food product according to the invention, the operating device is arranged for operating the injector valve actuator for positioning the injector valve in the disabling position a predetermined time period before the operating device
5 deactivates the heater and the means for pressurizing water. In this manner it can be realized that the injector valve closes off the connection while the water supplied to the injector valve is still heated or hot.

Preferably the product preparation apparatus is free of any cooling devices for the disposable assembly. Since the overpressure is a slight
10 overpressure, it can be produced by relatively low cost devices and with a relatively low amount of energy. If the sterile overpressure is maintained only during a part of the total time period in which the disposable assembly is connected to the product preparation apparatus, the time period within which the concentrated liquid food product maintains its sterility will reduce but can
15 still be longer than compared with the situation in which no sterile overpressure is used at all. In comparison with the energy consumption of a system disclosed in WO-A1-2011/028117, the energy consumption of the present inventive system is significantly reduced, while at the same time a product with a more appealing taste can be provided at a strongly reduced
20 cleaning frequency.

The invention is in particular advantageous in case of a system for preparing a foamed food product wherein the product preparation apparatus is configured to prepare a foamed food product, such as a milk foam or froth having a temperature in a range generally between 50°C to 85°C, more
25 preferred between 60°C and 70°C, most preferred in a range between 65°C to 68°C.

According to a third aspect, The the invention also relates to a method for preparing a foamed food product utilizing a system according to the invention, wherein said method comprises the step of connecting said
30 disposable assembly to said product preparation apparatus, the step of heating and pressurizing water and the