

## A23F

**COFFEE; TEA; THEIR SUBSTITUTES; MANUFACTURE, PREPARATION, OR INFUSION THEREOF** (coffee or tea pots [A47G 19/14](#); tea infusers [A47G 19/16](#); apparatus for making beverages, e.g. coffee or tea, [A47J 31/00](#); coffee mills [A47J 42/00](#))

### Definition statement

*This place covers:*

Coffee and tea beverage products, including coffee substitutes (e.g. chicory-based) and herbal teas or other infusion beverages produced by steeping botanical material in hot water; commercial processes for making such products

### References

#### Limiting references

*This place does not cover:*

Picking of tea	<a href="#">A01D 46/04</a>
Picking of coffee	<a href="#">A01D 46/06</a>
Synthetic tea flavours	<a href="#">A23L 27/20</a>
Synthetic coffee flavours	<a href="#">A23L 27/28</a>
Foods containing plants extracts additives, e.g. tea or coffee	<a href="#">A23L 33/105</a>
Machines for cleaning, blanching, drying or roasting fruits or vegetables, e.g. coffee	<a href="#">A23N 12/00</a>
Coffee mills	<a href="#">A47J 42/00</a>
Cosmetic preparation containing material of vegetable origin	<a href="#">A61K 8/97</a>
Medicinal preparations containing plant material from tea or tea substitutes or from coffee or coffee substitutes	<a href="#">A61K 36/00</a> , <a href="#">A61K 36/28</a> , <a href="#">A61K 36/74</a> , <a href="#">A61K 36/82</a> ,
Physical or chemical processes or apparatus in general, e.g. boiling, extraction or filtration	<a href="#">B01</a>
Chemical compounds, e.g. alkaloids such as caffeine, theophylline, theobromine, or their preparation as such	<a href="#">C07</a> (organic chemistry), <a href="#">C08</a> (organic macromolecular compounds).

#### Informative references

*Attention is drawn to the following places, which may be of interest for search:*

Chocolate, confectionery or ice-cream containing coffee or tea	<a href="#">A23G</a>
Preservation of foods or foodstuffs, in general, e.g. freeze-drying or spray-drying	<a href="#">A23L</a>
Non-alcoholic beverages	<a href="#">A23L 2/38</a>
Shaping or working of foodstuffs, not fully covered by a single other subclass, e.g. agglomerating, granulating or tableting	<a href="#">A23P</a>
Coffee or tea pots	<a href="#">A47G 19/14</a>
Tea infusers, e.g. egg-shaped infusers	<a href="#">A47G 19/16</a>
Tea or coffee pot cosies	<a href="#">A47G 19/20</a>

Apparatus for making beverages, e.g. coffee or tea; vending machines for tea or coffee	<a href="#">A47J 31/00</a> , <a href="#">A47J 31/40</a>
Packaging of substances, e.g. tea, which are intended to be infused in the package, i.e. filling tea bags	<a href="#">B65B 29/02</a>
Attaching, or forming and attaching, string handles or tags to tea bags	<a href="#">B65B 29/04</a>
Disposable containers or packages with contents which are infused or dissolved in situ	<a href="#">B65D 85/804</a>
Disposable tea bags	<a href="#">B65D 85/808</a>

## Glossary of terms

*In this place, the following terms or expressions are used with the meaning indicated:*

Alkaloid	The stimulant xanthine drugs caffeine, theobromine and theophylline contained in coffee beans and/or tea leaves.
Coffee	Stimulant product or beverage made from roasted seeds, commonly called coffee beans, which come from a plant of the genus <i>Coffea</i> , e.g. <i>Coffea arabica</i> or <i>Coffea canephora</i> .
Coffee substitutes	Coffee substitutes (solid or liquid) are non-coffee products normally without caffeine, used to substitute coffee while preserving its taste. Grain coffee and other substitutes can be made by roasting or decocting various organic substances. Common ingredients include acorn, barley and malt, beech nut, chicory root, corn, fig and rye.
Decaffeination	Process of removing the alkaloid caffeine from coffee beans or tea leaves.
Herbal tea, tisane, ptisan	Any <i>Camellia sinensis</i> -free product or beverage prepared by hot water infusion of plant material, usually leaves but also including fruits, flowers and possibly even bark or other parts. Herbal teas are belonging to the group of tea substitutes.
Tea	Stimulant product or beverage made from the leaves of the traditional tea plant ( <i>Camellia sinensis</i> ).
Tea substitutes	Tea substitutes (solid or liquid) are non-tea products, i.e. not coming from the traditional tea plant ( <i>Camellia sinensis</i> ), e.g. mate ( <i>Ilex paraguariensis</i> ), lemon balm ( <i>Melissa officinalis</i> ), rose hips ( <i>Rosa canina</i> ), etc.; cf. herbal tea.

## Synonyms and Keywords

*In patent documents, the following words/expressions are often used as synonyms:*

- "Lyophilisation" and "freeze-drying"

## A23F 3/00

### Tea; Tea substitutes; Preparations thereof

## Glossary of terms

*In this place, the following terms or expressions are used with the meaning indicated:*

Tea	<i>Camellia sinensis</i>
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Tea substitute	Non-camellia sinensis composition intended for producing a beverage by steeping in hot water
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## A23F 3/06

Treating tea before extraction (reducing or removing alkaloid content [A23F 3/36](#)); Preparations produced thereby (tea extract preparations [A23F 3/16](#))

### Definition statement

*This place covers:*

Tea harvesting methods, e.g. for producing morning tea; Withering or wilting; Bruising; Deactivation of enzymes in leaves (fixation or kill-green); Swelting or yellowing; Drying; Aging or curing

## A23F 3/10

Fermentation with addition of microorganisms or enzymes

### Definition statement

*This place covers:*

Post-fermentation of dried, rolled leaves (Puer tea)

## A23F 3/12

Rolling or shredding tea leaves

### Synonyms and Keywords

*In patent documents, the following abbreviations are often used:*

CTC	Crush, Tear, Curl; Cut, Twist, Curl
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## A23F 3/14

Tea preparations, e.g. using additives (flavouring [A23F 3/40](#))

### Definition statement

*This place covers:*

Leaf tea compositions per se, may contain non-flavoring additives

### References

#### Limiting references

*This place does not cover:*

Instant tea compositions	<a href="#">A23F 3/30</a>
Herbal tea compositions not based on <i>Camellia sinensis</i>	<a href="#">A23F 3/34</a>
Tea compositions characterised by flavouring additives	<a href="#">A23F 3/40</a>

## A23F 3/16

Tea extraction; Tea extracts; Treating tea extract; Making instant tea

### Definition statement

*This place covers:*

Extraction of non-water soluble tea constituents, using e.g. solvent;

### References

#### Limiting references

*This place does not cover:*

Extraction of water-soluble tea constituents	<a href="#">A23F 3/18</a>
Isolation of tea flavor	<a href="#">A23F 3/40</a>

## A23F 3/163

{Liquid or semi-liquid tea extract preparations, e.g. gels, liquid extracts in solid capsules}

### Glossary of terms

*In this place, the following terms or expressions are used with the meaning indicated:*

Tea juice	Juice obtained by pressing fresh or partly processed tea leaves
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### Synonyms and Keywords

*In patent documents, the following abbreviations are often used:*

RTD	Ready to Drink
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## A23F 3/18

Extraction of water soluble tea constituents ([A23F 3/166](#) takes precedence); isolation of tea flavour or tea oil [A23F 3/42](#))

### Definition statement

*This place covers:*

Brewing, steeping, infusing or extracting leaf tea material with hot or cold water, or with a polar solvent

## A23F 3/20

Removing unwanted substances ([A23F 3/166](#) takes precedence); reducing or removing alkaloid content [A23F 3/38](#))

### Definition statement

*This place covers:*

Removing unwanted substances other than caffeine from tea extracts or infusions

**A23F 3/24****by freezing out the water****Definition statement***This place covers:*

Freeze concentration

**References****Limiting references***This place does not cover:*

Freeze-drying	<a href="#">A23F 3/26</a>
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**Glossary of terms***In this place, the following terms or expressions are used with the meaning indicated:*

Freeze concentration	Tea extract is cooled down to form ice crystals, which are then separated
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**A23F 3/26****by lyophilisation****Synonyms and Keywords***In patent documents, the following words/expressions are often used as synonyms:*

- "Lyophilisation" and "freeze-drying"

**A23F 3/28****by spraying into a gas stream****Definition statement***This place covers:*

Spray drying

**A23F 3/30****Further treatment of dried tea extract; Preparations produced thereby, e.g. instant tea ({{[A23F 3/166](#) takes precedence}; flavouring [A23F 3/40](#))****References****Limiting references***This place does not cover:*

Tea flavoring	<a href="#">A23F 3/40</a>
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**A23F 3/34****Tea substitutes, e.g. maté; Extracts or infusions thereof****References****Limiting references***This place does not cover:*

Mixtures of camellia sinensis with herbal tea constituents	<a href="#">A23F 3/14</a>
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**A23F 3/36****Reducing or removing alkaloid content; Preparations produced thereby; Extracts or infusions thereof****Definition statement***This place covers:*

Decaffeinated tea

**A23F 3/40****Tea flavour; Tea oil; Flavouring of tea or tea extract (synthetic tea flavours [A23L 27/20](#))****References****Limiting references***This place does not cover:*

Synthetic tea flavours	<a href="#">A23L 27/20</a>
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**Informative references***Attention is drawn to the following places, which may be of interest for search:*

Flavorings for non-alcoholic beverages	<a href="#">A23L 2/56</a>
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**A23F 3/423****{by solvent extraction; Tea flavour from tea oil}****Glossary of terms***In this place, the following terms or expressions are used with the meaning indicated:*

Stripping	Removing volatile constituents from tea leaves by passing a hot gas (e.g. steam) through the leaves
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**A23F 3/426**

{by distillation, e.g. stripping leaves; Recovering volatile gases (flavour from tea oil [A23F 3/423](#))}

**References****Limiting references**

*This place does not cover:*

Flavor from tea oil	flavor from tea oil <a href="#">A23F 3/423</a>
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**A23F 5/02**

Treating green coffee; Preparations produced thereby (roasting [A23F 5/04](#); removing unwanted substances [A23F 5/16](#); reducing or removing alkaloid content [A23F 5/20](#); extraction [A23F 5/24](#))

**Definition statement**

*This place covers:*

Coffee processing steps prior to roasting, including harvesting, washing, drying, fermentation, mucilage removal, hulling, polishing, sorting, grading and aging steps; extracting constituents from coffee cherry fruit or non-roasted coffee beans

**References****Limiting references**

*This place does not cover:*

Grinding non-roasted beans	<a href="#">A23F 5/08</a>
Reducing or removing caffeine	<a href="#">A23F 5/20</a>
Washing apparatus for coffee cherries and beans	<a href="#">A23N 12/02</a>

**A23F 5/04**

Methods of roasting coffee (machines therefor [A23N 12/00](#))

**References****Limiting references**

*This place does not cover:*

Coffee roasting machines	<a href="#">A23N 12/08</a>
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**A23F 5/08****Methods of grinding coffee (coffee mills [A47J 42/00](#))****References****Limiting references***This place does not cover:*

Coffee mills	<a href="#">A47J 42/00</a>
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**A23F 5/10****Treating roasted coffee; Preparations produced thereby (removing unwanted substances [A23F 5/16](#); reducing or removing alkaloid content [A23F 5/20](#); coffee extraction, making instant coffee [A23F 5/24](#))****Definition statement***This place covers:*

Processes for treating roasted coffee

All roasted coffee compositions, except flavoured roasted coffee composition, Those roasted coffee compositions may be characterized by e.g. physical properties such as particle size distribution, density, moisture content

**References****Limiting references***This place does not cover:*

Removing unwanted substances	<a href="#">A23F 5/16</a>
Reducing or removing caffeine content	<a href="#">A23F 5/20</a>
Coffee extraction, making instant coffee	<a href="#">A23F 5/24</a>
Flavoured roasted coffee composition	<a href="#">A23F 5/46</a>

**A23F 5/105****{Treating in vacuum or with inert or noble gases; Storing in gaseous atmosphere; Packaging}****References****Limiting references***This place does not cover:*

Capsules, pads, pods or cartridges for use in Nespresso® or similar coffee making machines.	<a href="#">B65D 85/804</a>
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**A23F 5/14**

using additives, e.g. milk, sugar; Coating, e.g. for preserving (flavouring [A23F 5/46](#))

**Definition statement**

*This place covers:*

Roast coffee compositions containing additives; coated roasted coffee beans

**A23F 5/16**

Removing unwanted substances (reducing or removing alkaloid content [A23F 5/20](#))

**References****Limiting references**

*This place does not cover:*

Removing mucilage	<a href="#">A23F 5/02</a>
Reducing or removing caffeine content	<a href="#">A23F 5/20</a>

**A23F 5/20**

Reducing or removing alkaloid content; Preparations produced thereby; Extracts or infusions thereof

**Definition statement**

*This place covers:*

Removal of caffeine and decaffeinated coffee.

**A23F 5/22**

Reducing or removing alkaloid content from coffee extract

**Definition statement**

*This place covers:*

Removal of caffeine from liquid or dried coffee extract.

**A23F 5/24**

Extraction of coffee; Coffee extracts (with reduced alkaloid content [A23F 5/20](#)); Making instant coffee (methods of roasting extracted coffee [A23F 5/06](#))

**Definition statement**

*This place covers:*

Infusions and extracts of roasted coffee.

## References

### Limiting references

*This place does not cover:*

Extracts from coffee cherries or non-roasted coffee beans	<a href="#">A23F 5/02</a>
Adding ingredients to non-alcoholic beverages	<a href="#">A23L 2/52</a>
Foods containing plants extracts additives, e.g. tea or coffee	<a href="#">A23L 33/105</a>
Cosmetic preparation containing material of vegetable origin	<a href="#">A61K 8/97</a>
Constituents isolated from coffee extract and used for medicinal purposes	<a href="#">A61K 36/74</a>

## A23F 5/243

{Liquid, semi-liquid or non-dried semi-solid coffee extract preparations; Coffee gels; Liquid coffee in solid capsules ([A23F 5/246](#) takes precedence)}

### Definition statement

*This place covers:*

Ready-to-drink coffee beverages in e.g. cans or bottles; liquid coffee extract concentrates

### Synonyms and Keywords

*In patent documents, the following abbreviations are often used:*

RTD beverage	Ready to drink beverage
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## A23F 5/26

Extraction of water-soluble constituents ({[A23F 5/246](#) takes precedence}; isolation of coffee flavour or coffee oil [A23F 5/48](#))

### Definition statement

*This place covers:*

Brewing, steeping and infusion methods for producing a coffee beverage from roasted coffee beans

## References

### Limiting references

*This place does not cover:*

Extraction of constituents from coffee cherries or non-roasted coffee beans	<a href="#">A23F 5/02</a> , <a href="#">A23F 5/48</a>
Isolation of coffee flavor or coffee oil	<a href="#">A23F 5/48</a>

## A23F 5/30

by freezing out the water

### Definition statement

*This place covers:*

Freeze or chill concentration; cryogenic methods in which a cryogenic gas is sprayed onto liquid coffee extract

### References

#### Limiting references

*This place does not cover:*

Freeze-drying	<a href="#">A23F 5/32</a>
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### Glossary of terms

*In this place, the following terms or expressions are used with the meaning indicated:*

Freeze or chill concentration	Coffee extract is cooled down to form ice crystals, which are then separated
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## A23F 5/32

by lyophilisation

### Synonyms and Keywords

*In patent documents, the following words/expressions are often used as synonyms:*

- "Lyophilisation" and "freeze-drying"

## A23F 5/34

by spraying into a gas stream

### Definition statement

*This place covers:*

Spray drying

## A23F 5/36

Further treatment of dried coffee extract; Preparations produced thereby, e.g. instant coffee ([A23F 5/246](#) takes precedence); removing unwanted substances [A23F 5/18](#); flavouring [A23F 5/46](#))

### Definition statement

*This place covers:*

Instant coffee products

## References

### Limiting references

*This place does not cover:*

Removing unwanted substances	<a href="#">A23F 5/18</a>
Flavoring	<a href="#">A23F 5/46</a>

## A23F 5/40

using organic additives, e.g. milk, sugar

### Definition statement

*This place covers:*

Instant coffee mixtures containing organic additives such as milk powder, whitener, creamer, sugar, sweetener and foaming agents, including instant cappuccino products

## References

### Limiting references

*This place does not cover:*

Coffee whitener compositions	<a href="#">A23C 11/00</a>
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## A23F 5/405

{comprising ground coffee or ground coffee substitute particles}

### Definition statement

*This place covers:*

Mixtures or blends of instant coffee with ground roasted coffee (substitute)

## A23F 5/42

using inorganic additives

### Definition statement

*This place covers:*

Instant coffee mixtures, including instant cappuccino products, containing inorganic additives, e.g. foaming agents

## A23F 5/44

Coffee substitutes

### Definition statement

*This place covers:*

Coffee substitutes, typically based on roasted chicory, roasted cereals or guarana, for preparing a beverage by adding hot water for brewing or infusion; any beverage product explicitly described as a coffee substitute or analog

## References

### Limiting references

*This place does not cover:*

Mixtures of coffee substitute substances with roasted coffee or instant coffee	<a href="#">A23F 5/14</a> , <a href="#">A23F 5/405</a>
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### Informative references

*Attention is drawn to the following places, which may be of interest for search:*

Non-alcoholic beverages	<a href="#">A23L 2/38</a>
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## A23F 5/46

**Coffee flavour; Coffee oil; Flavouring of coffee or coffee extract (synthetic coffee flavours [A23L 27/28](#))**

## References

### Limiting references

*This place does not cover:*

Synthetic coffee flavours	<a href="#">A23L 27/28</a>
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## A23F 5/465

**{Flavouring with flavours other than natural coffee flavour or coffee oil}**

### Definition statement

*This place covers:*

Flavouring with artificial or natural substances which do not have a coffee flavour or aroma, or which can not be obtained naturally from coffee

## A23F 5/486

**{by distillation from beans, ground or not, e.g. stripping; Recovering volatile gases, e.g. roaster or grinder gases}**

### Glossary of terms

*In this place, the following terms or expressions are used with the meaning indicated:*

Stripping	Removing volatile constituents from coffee beans by passing a hot gas (e.g. steam) through the beans
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**A23F 5/505**

{by distillation, e.g. stripping the extract; Recovering volatile gases, e.g. during concentration}

**Glossary of terms**

*In this place, the following terms or expressions are used with the meaning indicated:*

Stripping	Removing volatile constituents from coffee extract by passing a hot gas (e.g. steam) through the liquid or dried
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