COOPERATIVE PATENT CLASSIFICATION

A HUMAN NECESSITIES

FOODSTUFFS; TOBACCO

A23 FOODS OR FOODSTUFFS; THEIR TREATMENT, NOT COVERED BY OTHER CLASSES

(A NOTE omitted)

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)

3/00 Tea; Tea substitutes; Preparations thereof
3/06 . . . Treating tea before extraction (reducing or removing alkaloid content A23F 3/36); Preparations produced thereby (tea extract preparations A23F 3/16)
3/08 . . . Oxidation; Fermentation
3/10 . . . Fermentation with addition of microorganisms or enzymes
3/12 . . . Rolling or shredding tea leaves
3/14 . . . Tea preparations, e.g. using additives (flavouring A23F 3/40)
3/16 . . . Tea extraction; Tea extracts; Treating tea extract; Making instant tea
3/163 . . . [Liquid or semi-liquid tea extract preparations, e.g. gels, liquid extracts in solid capsules]
3/166 . . . [Addition of, or treatment with, enzymes or microorganisms]
3/18 . . . Extraction of water soluble tea constituents ([A23F 3/166 takes precedence]; isolation of tea flavour or tea oil A23F 3/42)
3/20 . . . Removing unwanted substances ([A23F 3/166 takes precedence]; reducing or removing alkaloid content A23F 3/38)
3/205 . . . [Using flocculating or adsorbing agents]
3/22 . . . Drying or concentrating tea extract ([A23F 3/166 takes precedence])
3/225 . . . [by evaporation, e.g. drying in thin layers, foam drying (A23F 3/26 and A23F 3/28 take precedence)]
3/24 . . . by freezing out the water
3/26 . . . by lyophilisation
3/28 . . . by spraying into a gas stream
3/30 . . . Further treatment of dried tea extract; Preparations produced thereby, e.g. instant tea ([A23F 3/166 takes precedence]; flavouring A23F 3/40)
3/32 . . . Agglomerating, flaking or tabletting [or granulating]
3/34 . . . Tea substitutes, e.g. matè; Extracts or infusions thereof
3/36 . . . Reducing or removing alkaloid content; Preparations produced thereby; Extracts or infusions thereof
3/363 . . . [by addition of alkaloid neutralising or complexing agents (A23F 3/166 takes precedence)]

3/366 . . . [by extraction of the leaves with selective solvents]
3/38 . . . Reducing or removing alkaloid content from tea extract
3/385 . . . [using flocculating, precipitating, adsorbing or complex-forming agents, or ion-exchangers]
3/40 . . . Tea flavour; Tea oil; Flavouring of tea or tea extract (synthetic tea flavours A23L 27/20)
3/405 . . . [Flavouring with flavours other than natural tea flavour or tea oil]
3/42 . . . Isolation [or recuperation] of tea flavour or tea oil
3/423 . . . [by solvent extraction; Tea flavour from tea oil]
3/426 . . . [by distillation, e.g. stripping leaves; Recovering volatile gases (flavour from tea oil A23F 3/423)]

5/00 Coffee; Coffee substitutes; Preparations thereof
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)
5/04 . . . Methods of roasting coffee (machines therefor A23N 12/00)
5/043 . . . [in the presence of inert particles]
5/046 . . . [with agitation or transportation of the beans by gases; Fluidised-bed roasting or fluidised-bed cooling after roasting (A23F 5/043 takes precedence)]
5/06 . . . of roasting extracted coffee [: Caramelisation of coffee extract]
5/08 . . . Methods of grinding coffee (coffee mills A47J 42/00)
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)
5/105 . . . [Treating in vacuum or with inert or noble gases; Storing in gaseous atmosphere; Packaging]
5/12 . . . Agglomerating, flaking or tabletting [of coffee extract or instant coffee A23F 5/38]
5/125 . . . [Tablets or other similar solid forms]
5/14 . . . using additives, e.g. milk, sugar; Coating, e.g. for preserving (flavouring A23F 5/46)
5/145 . . . [Coating whole beans with a layer]
Removing unwanted substances (reducing or removing alkaloid content A23F 5/20)

[5/16] by extraction of the beans, ground or not, with selective solvents other than water or aqueous bean extracts, including supercritical gases

[5/18] from coffee extract ([A23F 5/163 takes precedence])

[5/185] using flocculating, precipitating, adsorbing or complex-forming agents, or ion-exchangers

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

[5/20] by extraction of the beans, ground or not, with selective solvents other than water or aqueous bean extracts, including supercritical gases

Reducing or removing alkaloid content from coffee extract ([A23F 5/246 takes precedence]; isolation of coffee flavour or coffee oil A23L 27/28)

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

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

[5/26] by distillation from beans, ground or not, e.g. stripping; Recovering volatile gases, e.g. roaster or grinder gases

[5/265] by distillation, e.g. stripping the extract; Recovering volatile gases, e.g. during concentration

[5/28] by evaporation, e.g. drying in thin layers, foam drying (A23F 5/32 and A23F 5/34 take precedence)

by freezing out the water

by lyophilisation

by spraying into a gas stream

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)

Agglomerating, flaking or tabletting [or granulating]

Tablets or other similar solid forms

using organic additives, e.g. milk, sugar