### 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** Evaporation, e.g. drying in thin layers, foam drying (A23F 3/26 and A23F 3/28 take precedence)
- **3/24** Freezing out the water
- **3/26** Lyophilisation
- **3/28** 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. maté; 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)]

### 3/428 Further treatment of dried tea extract; Preparations produced thereby, e.g. instant tea (A23F 3/166 takes precedence); flavouring A23F 3/40

### 3/408 Reducing or removing alkaloid content from tea extract (A23F 3/166 takes precedence)
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)

5/16 . . Removing unwanted substances (reducing or removing alkaloid content A23F 5/20)

5/163 . . . (using enzymes or microorganisms)

5/166 . . . (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)

5/20 . Reducing or removing alkaloid content; Preparations produced thereby; Extracts or infusions thereof

5/202 . . . (by addition of alkaloid neutralising or complexing agents)

5/204 . . . (using enzymes or microorganisms)

5/206 . . . (by extraction of the beans with selective solvents other than water or aqueous bean extracts, including supercritical gases)

5/208 . . . (by extraction of the beans with water, aqueous solutions without organic or inorganic solvents, or aqueous coffee extract)

5/22 . . Reducing or removing alkaloid content from coffee extract

5/223 . . . (using flocculating, precipitating, adsorbing or complex-forming agents, or ion-exchangers)

5/226 . . . (by extraction with selective solvents)

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)

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))

5/246 . . . (Addition of, or treatment with, enzymes or microorganisms (A23F 5/163 and A23F 5/204 take precedence))

5/26 . . . Extraction of water-soluble constituents ((A23F 5/246 takes precedence); isolation of coffee flavour or coffee oil A23F 5/48)

5/262 . . . (the extraction liquid flows through a stationary bed of solid substances, e.g. in percolation columns)

5/265 . . . (the solid substances are transported through the apparatus during the extraction cycle)

5/267 . . . (using additives, specific extraction media or specific coffee blends)

5/28 . . Drying or concentrating coffee extract ((A23F 5/246 takes precedence))

5/285 . . . (by evaporation, e.g. drying in thin layers, foam drying (A23F 5/32 and A23F 5/34 take precedence))

5/30 . . . by freezing out the water

5/32 . . . by lyophilisation

5/34 . . . by spraying into a gas stream

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)

5/38 . . . Agglomerating, flaking or tabletting [or granulating]

5/385 . . . (Tablets or other similar solid forms)

5/40 . . . using organic additives, e.g. milk, sugar

5/405 . . . (comprising ground coffee or ground coffee substitute particles)

5/42 . . . using inorganic additives

5/44 . . Coffee substitutes

5/46 . . Coffee flavour; Coffee oil; Flavouring of coffee or coffee extract (synthetic coffee flavours A23L 27/28)

5/465 . . (Flavouring with flavours other than natural coffee flavour or coffee oil)

5/48 . . Isolation (or recuperation) of coffee flavour or coffee oil

5/483 . . . (by solvent extraction of the beans, ground or not)

5/486 . . . (by distillation from beans, ground or not, e.g. stripping; Recovering volatile gases, e.g. roaster or grinder gases)

5/50 . . from coffee extract

5/505 . . . (by distillation, e.g. stripping the extract; Recovering volatile gases, e.g. during concentration)

2200/00 Special features