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)
Removing unwanted substances (reducing or removing alkaloid content) from coffee extract

- by extraction of the beans, ground or not, with selective solvents other than water or aqueous bean extracts, including supercritical gases.
- using flocculating, precipitating, adsorbing or complex-forming agents, or ion-exchangers.
- by extraction with selective solvents other than water or aqueous bean extracts, including supercritical gases.
- by extraction of the beans with water, aqueous solutions without organic or inorganic solvents, or aqueous coffee extract.

Reducing or removing alkaloid content from coffee extract

- by addition of alkaloid neutralising or complexing agents.
- using enzymes or microorganisms.
- by extraction of the beans with selective solvents other than water or aqueous bean extracts, including supercritical gases.
- by extraction of the beans with water, aqueous solutions without organic or inorganic solvents, or aqueous coffee extract.

Extraction of water-soluble constituents

- Liquid, semi-liquid or non-dried semi-solid coffee extract preparations; Coffee gels; Liquid coffee in solid capsules.

Drying or concentrating coffee extract

- by evaporation, e.g. drying in thin layers, foam drying.
- 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.
- by distillation, e.g. stripping the extract; Recovering volatile gases, e.g. during concentration.

Agglomerating, flaking or tabletting [or granulating]

- Tablets or other similar solid forms.

Coffee substitutes

- using inorganic additives.
- using organic additives, e.g. milk, sugar.