

CPC**COOPERATIVE PATENT CLASSIFICATION****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](#))

A23F 3/00

Tea; Tea substitutes; Preparations thereof

- [A23F 3/06](#) . Treating tea before extraction (reducing or removing alkaloid content [A23F 3/36](#)); Preparations produced thereby (tea extract preparations [A23F 3/16](#))
- [A23F 3/08](#) . . Oxidation; Fermentation
- [A23F 3/10](#) . . . Fermentation with addition of micro-organisms or enzymes
- [A23F 3/12](#) . . Rolling or shredding tea leaves
- [A23F 3/14](#) . . Tea preparations, e.g. using additives (flavouring [A23F 3/40](#))
- [A23F 3/16](#) . Tea extraction; Tea extracts; Treating tea extract; Making instant tea
- [A23F 3/163](#) . . { Liquid or semi-liquid tea extract preparations, e.g. gels, liquid extracts in solid capsules }
- [A23F 3/166](#) . . { Addition of, or treatment with, enzymes or micro-organisms }
- [A23F 3/18](#) . . Extraction of water soluble tea constituents ({ [A23F 3/166](#) takes precedence ; isolation of tea flavour or tea oil [A23F 3/42](#) })
- [A23F 3/20](#) . . Removing unwanted substances ({ [A23F 3/166](#) takes precedence ; reducing or removing alkaloid content [A23F 3/38](#) })
- [A23F 3/205](#) . . . { Using flocculating or adsorbing agents }
- [A23F 3/22](#) . . Drying or concentrating tea extract ({ [A23F 3/166](#) takes precedence })
- [A23F 3/225](#) . . . { by evaporation, e.g. drying in thin layers, foam drying ([A23F 3/26](#) and [A23F 3/28](#) take precedence) }
- [A23F 3/24](#) . . . by freezing out the water
- [A23F 3/26](#) . . . by lyophilisation
- [A23F 3/28](#) . . . by spraying into a gas stream
- [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](#) })
- [A23F 3/32](#) . . . Agglomerating, flaking or tableting { or granulating }
- [A23F 3/34](#) . Tea substitutes, e.g. matè; Extracts or infusions thereof
- [A23F 3/36](#) . Reducing or removing alkaloid content; Preparations produced thereby; Extracts or infusions thereof
- [A23F 3/363](#) . . { by addition of alkaloid neutralising or complexing agents ([A23F 3/166](#) takes precedence) }
- [A23F 3/366](#) . . { by extraction of the leaves with selective solvents }
- [A23F 3/38](#) . . Reducing or removing alkaloid content from tea extract
- [A23F 3/385](#) . . . { using flocculating, precipitating, adsorbing or complex-forming agents, or ion-exchangers }

- A23F 3/40 . Tea flavour; Tea oil; Flavouring of tea or tea extract ([synthetic tea flavours A23L 1/226](#))
- A23F 3/405 . . { Flavouring with flavours other than natural tea flavour or tea oil }
- A23F 3/42 . . Isolation { or recuperation } of tea flavour or tea oil
- A23F 3/423 . . . { by solvent extraction; Tea flavour from tea oil }
- A23F 3/426 . . . { by distillation, e.g. stripping leaves; Recovering volatile gases (flavour from tea oil [A23F 3/423](#)) }

- A23F 5/00 Coffee; Coffee substitutes; Preparations thereof**

- 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](#))

- A23F 5/04 . Methods of roasting coffee (machines therefor [A23N 12/00](#))
- A23F 5/043 . . { in the presence of inert particles }
- A23F 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) }
- A23F 5/06 . . of roasting extracted coffee; { Caramelisation of coffee extract }

- A23F 5/08 . Methods of grinding coffee (coffee mills [A47J 42/00](#))

- 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](#))
- A23F 5/105 . . { Treating in vacuum or with inert or noble gases; Storing in gaseous atmosphere; Packaging }
- A23F 5/12 . . Agglomerating, flaking or tableting (of coffee extract or instant coffee [A23F 5/38](#))
- A23F 5/125 . . . { Tablets or other similar solid forms }
- A23F 5/14 . . using additives, e.g. milk, sugar; Coating, e.g. for preserving (flavouring [A23F 5/46](#))
- A23F 5/145 . . . { Coating whole beans with a layer }

- A23F 5/16 . Removing unwanted substances (reducing or removing alkaloid content [A23F 5/20](#))
- A23F 5/163 . . { using enzymes or micro-organisms }
- A23F 5/166 . . { by extraction of the beans, ground or not, with selective solvents other than water or aqueous bean extracts, including supercritical gases }
- A23F 5/18 . . from coffee extract { ([A23F 5/163](#) takes precedence) }
- A23F 5/185 . . . { using flocculating, precipitating, adsorbing or complex-forming agents, or ion-exchangers }

- A23F 5/20 . Reducing or removing alkaloid content; Preparations produced thereby; Extracts or infusions thereof
- A23F 5/202 . . { by addition of alkaloid neutralising or complexing agents }
- A23F 5/204 . . { using enzymes or micro-organisms }
- A23F 5/206 . . { by extraction of the beans with selective solvents other than water or aqueous bean extracts, including supercritical gases }

- A23F 5/208 . . { by extraction of the beans with water, aqueous solutions without organic or inorganic solvents, or aqueous coffee extract }
- A23F 5/22 . . Reducing or removing alkaloid content from coffee extract
- A23F 5/223 . . . { using flocculating, precipitating, adsorbing or complex-forming agents, or ion-exchangers }
- A23F 5/226 . . . { by extraction with selective solvents }
- 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](#))
- 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) }
- A23F 5/246 . . { Addition of, or treatment with, enzymes or microorganisms ([A23F 5/163](#) and [A23F 5/204](#) take precedence) }
- A23F 5/26 . . Extraction of water-soluble constituents ({ [A23F 5/246](#) takes precedence } ; isolation of coffee flavour or coffee oil [A23F 5/48](#))
- A23F 5/262 . . . { the extraction liquid flows through a stationary bed of solid substances, e.g. in percolation columns }
- A23F 5/265 . . . { the solid substances are transported through the apparatus during the extraction cycle }
- A23F 5/267 . . . { using additives, specific extraction media or specific coffee blends }
- A23F 5/28 . . Drying or concentrating coffee extract ({ [A23F 5/246](#) takes precedence })
- A23F 5/285 . . . { by evaporation, e.g. drying in thin layers, foam drying ([A23F 5/32](#) and [A23F 5/34](#) take precedence) }
- A23F 5/30 . . . by freezing out the water
- A23F 5/32 . . . by lyophilisation
- A23F 5/34 . . . by spraying into a gas stream
- 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](#))
- A23F 5/38 . . . Agglomerating, flaking or tableting { or granulating }
- A23F 5/385 { Tablets or other similar solid forms }
- A23F 5/40 . . . using organic additives, e.g. milk, sugar
- A23F 5/405 { comprising ground coffee or ground coffee substitute particles }
- A23F 5/42 . . . using inorganic additives
- A23F 5/44 . Coffee substitutes
- A23F 5/46 . Coffee flavour; Coffee oil; Flavouring of coffee or coffee extract (synthetic coffee flavours [A23L 1/234](#))
- A23F 5/465 . . { Flavouring with flavours other than natural coffee flavour or coffee oil }
- A23F 5/48 . . Isolation { or recuperation } of coffee flavour or coffee oil
- A23F 5/483 . . . { by solvent extraction of the beans, ground or not }
- A23F 5/486 . . . { by distillation from beans, ground or not, e.g. stripping; Recovering volatile gases, e.g. roaster or grinder gases }
- A23F 5/50 . . . from coffee extract
- A23F 5/505 { by distillation, e.g. stripping the extract; Recovering volatile gases, e.g. during concentration }

A23F 2200/00

Special features