

**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. maté; 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}
<b>A23F 2200/00</b>	<b>Special features</b>	