

**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 <a href="#">A23F 5/20</a> ); Making instant coffee (methods of roasting extracted coffee <a href="#">A23F 5/06</a> )
A23F 5/243	.. {Liquid, semi-liquid or non-dried semi-solid coffee extract preparations; Coffee gels; Liquid coffee in solid capsules ( <a href="#">A23F 5/246</a> takes precedence)}
A23F 5/246	.. {Addition of, or treatment with, enzymes or microorganisms ( <a href="#">A23F 5/163</a> and <a href="#">A23F 5/204</a> take precedence)}
A23F 5/26	.. Extraction of water-soluble constituents ({ <a href="#">A23F 5/246</a> takes precedence}; isolation of coffee flavour or coffee oil <a href="#">A23F 5/48</a> )
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 ({ <a href="#">A23F 5/246</a> takes precedence})
A23F 5/285	... {by evaporation, e.g. drying in thin layers, foam drying ( <a href="#">A23F 5/32</a> and <a href="#">A23F 5/34</a> 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 ({ <a href="#">A23F 5/246</a> takes precedence}; removing unwanted substances <a href="#">A23F 5/18</a> ; flavouring <a href="#">A23F 5/46</a> )
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 <a href="#">A23L 1/234</a> )
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>