

**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**