

A23F

COFFEE; TEA; THEIR SUBSTITUTES; MANUFACTURE, PREPARATION, OR INFUSION THEREOF

Definition statement

This place covers:

- Tea;
- Tea substitutes, e.g. mate, lemon balm or rose hips;
- Extracts or infusions of tea and tea substitutes;
- Tea flavour, tea oil;
- Methods of manufacturing, preparing and modifying tea and tea substitutes, e.g. oxidation, fermentation, removing caffeine, extraction, drying, concentrating or flavouring;
- Coffee;
- Coffee substitutes, e.g. grain coffee;
- Extracts or infusions of coffee and coffee substitutes;
- Coffee flavour, coffee oil; and
- Methods of manufacturing, preparing and modifying coffee and coffee substitutes, e.g. treating green coffee, roasting, grinding, removing caffeine, extraction, drying or concentrating.

Relationships with other classification places

This subclass does not cover chemical compounds, e.g. alkaloids such as caffeine, theophylline, theobromine, or their preparation as such, which subject matter is covered by classes [C07](#) (organic chemistry) and [C08](#) (organic macromolecular compounds).

Physical or chemical processes or apparatus in general, e.g. boiling, extraction or filtration, are covered by class [B01](#).

Group [A23B 85/00](#) covers preservation of tea, tea substitutes or herbal tea.

Group [A23B 90/00](#) covers preservation of coffee or coffee substitutes.

References

Limiting references

This place does not cover:

Synthetic spices, flavouring agents or condiments, e.g. synthetic tea flavours	A23L 27/20
Synthetic coffee flavours	A23L 27/28
Machines for cleaning, blanching, drying or roasting fruits or vegetables, e.g. coffee	A23N 12/00
Coffee mills	A47J 42/00

Informative references

Attention is drawn to the following places, which may be of interest for search:

Picking of tea	A01D 46/04
Picking of coffee	A01D 46/06
Preservation of foods or foodstuffs or non-alcoholic beverages	A23B

Chocolate, confectionery or ice-cream containing coffee or tea	A23G
Foods, foodstuffs or non-alcoholic beverages, not otherwise provided for; Preparation or treatment thereof	A23L
Non-alcoholic beverages	A23L 2/38
Foods containing plants extracts additives, e.g. tea or coffee	A23L 33/105
Shaping or working of foodstuffs, not fully covered by a single other subclass, e.g. agglomerating, granulating or tableting	A23P
Coffee or tea pots	A47G 19/14
Tea infusers, e.g. egg-shaped infusers	A47G 19/16
Tea or coffee pot cosies	A47G 19/20
Apparatus for making beverages, e.g. coffee or tea; Vending machines for tea or coffee	A47J 31/00 , A47J 31/40
Cosmetic preparation containing material of vegetable origin	A61K 8/97
Medicinal preparations containing plant material from algae, lichens, fungi, plants or derivatives thereof	A61K 36/00
Medicinal preparations containing plant material from Asteraceae or Compositae, e.g. chamomile, feverfew, yarrow or echinacea	A61K 36/28
Medicinal preparations containing plant material from Coffea	A61K 36/742
Medicinal preparations containing plant material from Theaceae (Tea family)	A61K 36/82
Physical or chemical processes or apparatus in general, e.g. boiling, extraction or filtration	B01
Packaging of substances, e.g. tea, that are intended to be infused in the package, i.e. filling tea bags	B65B 29/02
Attaching, or forming and attaching, string handles or tags to tea bags	B65B 29/04
Disposable containers or packages with contents that are infused or dissolved in situ	B65D 85/804
Disposable tea bags	B65D 85/808
Chemical compounds e.g. alkaloids such as caffeine, theophylline or theobromine or their preparation as such	C07 , C08

Glossary of terms

In this place, the following terms or expressions are used with the meaning indicated:

alkaloid	stimulant xanthine drugs caffeine, theobromine and theophylline contained in coffee beans and/or tea leaves
coffee	stimulant product or beverage made from roasted seeds, commonly called coffee beans, which come from a plant of the genus Coffea, e.g. Coffea arabica or Coffea canephora
coffee substitutes	coffee substitutes (solid or liquid) are non-coffee products that normally do not contain caffeine and are used to substitute for coffee while preserving its taste. Grain coffee and other substitutes can be made by roasting or decocting various organic substances. Common ingredients include acorn, barley and malt, beech nut, chicory root, corn, fig or rye.

decaffeination	process of removing the alkaloid caffeine from coffee beans or tea leaves
herbal tea, tisane, ptisan	any Camellia sinensis-free product or beverage prepared by hot water infusion of plant material, usually leaves, but also fruits, flowers and possibly even bark or other parts. Herbal teas belong to the group of tea substitutes.
tea	stimulant product or beverage made from the leaves of the traditional tea plant (Camellia sinensis)
tea substitutes	tea substitutes (solid or liquid) are non-tea products, i.e. are not derived from the traditional tea plant (Camellia sinensis), and include mate (Ilex paraguariensis), lemon balm (Melissa officinalis) or rose hips (Rosa canina); cf. "herbal tea"

Synonyms and Keywords

In patent documents, the following words/expressions are often used as synonyms:

- "freeze-drying" and "lyophilisation"

A23F 3/00

Tea; Tea substitutes; Preparations thereof (preservation of tea, tea substitutes or herbal tea [A23B 85/00](#))

References

Limiting references

This place does not cover:

Preservation of tea, tea substitutes or herbal tea	A23B 85/00
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Glossary of terms

In this place, the following terms or expressions are used with the meaning indicated:

tea	Camellia sinensis
tea substitutes	tea substitutes (solid or liquid) are non-tea products, i.e. are not derived from the traditional tea plant (Camellia sinensis), and include mate (Ilex paraguariensis), lemon balm (Melissa officinalis) or rose hips (Rosa canina); cf. "herbal tea"

A23F 3/06

Treating tea before extraction (reducing or removing alkaloid content [A23F 3/36](#)); Preparations produced thereby (tea extract preparations [A23F 3/16](#))

Definition statement

This place covers:

Tea harvesting methods, e.g. for producing morning tea; Withering or wilting; Bruising; Deactivation of enzymes in leaves (fixation or kill-green); Sweltering or yellowing; Drying; Aging or curing

References

Limiting references

This place does not cover:

Tea extract preparations	A23F 3/16
Reducing or removing alkaloid content	A23F 3/36

A23F 3/10

Fermentation with addition of microorganisms or enzymes

Definition statement

This place covers:

Post-fermentation of dried, rolled leaves (Puer tea).

A23F 3/12

Rolling or shredding tea leaves

Synonyms and Keywords

In patent documents, the following abbreviations are often used:

CTC	Crush, Tear, Curl; Cut, Twist, Curl
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A23F 3/14

Tea preparations, e.g. using additives (flavouring [A23F 3/40](#))

Definition statement

This place covers:

Leaf tea compositions per se, which may contain non-flavouring additives.

References

Limiting references

This place does not cover:

Tea compositions characterised by flavouring additives	A23F 3/40
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Informative references

Attention is drawn to the following places, which may be of interest for search:

Instant tea compositions	A23F 3/30
Herbal tea compositions not based on <i>Camellia sinensis</i>	A23F 3/34

A23F 3/16

Tea extraction; Tea extracts; Treating tea extract; Making instant tea

Definition statement

This place covers:

Extraction of non-water soluble tea constituents, using e.g. solvent.

References

Informative references

Attention is drawn to the following places, which may be of interest for search:

Extraction of water soluble tea constituents	A23F 3/18
Isolation of tea flavour	A23F 3/40

A23F 3/163

{Liquid or semi-liquid tea extract preparations, e.g. gels or liquid extracts in solid capsules}

Glossary of terms

In this place, the following terms or expressions are used with the meaning indicated:

tea juice	juice obtained by pressing fresh or partly processed tea leaves
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Synonyms and Keywords

In patent documents, the following abbreviations are often used:

RTD	Ready-to-Drink
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A23F 3/18

Extraction of water soluble tea constituents ({[A23F 3/166](#) takes precedence; } isolation of tea flavour or tea oil [A23F 3/42](#))

Definition statement

This place covers:

Brewing, steeping, infusing or extracting leaf tea material with hot or cold water or with a polar solvent.

References

Limiting references

This place does not cover:

Addition of, or treatment with, enzymes or microorganisms	A23F 3/166
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](#))

Definition statement

This place covers:

Removing unwanted substances other than caffeine from tea extracts or infusions.

References**Limiting references**

This place does not cover:

Addition of, or treatment with, enzymes or microorganisms	A23F 3/166
Reducing or removing alkaloid content	A23F 3/38

A23F 3/24

by freezing out the water

Definition statement

This place covers:

Freeze concentration.

References**Informative references**

Attention is drawn to the following places, which may be of interest for search:

Freeze-drying	A23F 3/26
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Glossary of terms

In this place, the following terms or expressions are used with the meaning indicated:

freeze concentration	tea extract is cooled down to form ice crystals, which are then separated
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A23F 3/26

by lyophilisation

Synonyms and Keywords

In patent documents, the following words/expressions are often used as synonyms:

- "Lyophilisation" and "freeze-drying"

A23F 3/28**by spraying into a gas stream****Definition statement***This place covers:*

Spray drying.

A23F 3/34**Tea substitutes, e.g. maté; Extracts or infusions thereof****References****Informative references***Attention is drawn to the following places, which may be of interest for search:*

Mixtures of Camellia sinensis with herbal tea constituents	A23F 3/14
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A23F 3/36**Reducing or removing alkaloid content; Preparations produced thereby; Extracts or infusions thereof****Definition statement***This place covers:*

Decaffeinated tea.

A23F 3/40**Tea flavour; Tea oil; Flavouring of tea or tea extract (synthetic tea flavours [A23L 27/20](#))****References****Limiting references***This place does not cover:*

Synthetic tea flavours	A23L 27/20
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Informative references*Attention is drawn to the following places, which may be of interest for search:*

Flavourings for non-alcoholic beverages	A23L 2/56
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A23F 3/423**{by solvent extraction; Tea flavour from tea oil}****Glossary of terms***In this place, the following terms or expressions are used with the meaning indicated:*

stripping	removing volatile constituents from tea leaves by passing a hot gas (e.g. steam) through the leaves
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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](#))

Definition statement*This place covers:*

Coffee processing steps prior to roasting, including harvesting, washing, drying, fermentation, mucilage removal, hulling, polishing, sorting, grading and aging steps; extracting constituents from coffee cherry fruit or non-roasted coffee beans.

References**Limiting references***This place does not cover:*

Roasting	A23F 5/04
Removing unwanted substances	A23F 5/16
Reducing or removing alkaloid contents or caffeine	A23F 5/20
Extraction	A23F 5/24

Informative references*Attention is drawn to the following places, which may be of interest for search:*

Grinding non-roasted beans	A23F 5/08
Washing apparatus for coffee cherries and beans	A23N 12/02

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](#))

Definition statement*This place covers:*

Processes for treating roasted coffee.

Definition statement

All roasted coffee compositions, except flavoured roasted coffee composition. Those roasted coffee compositions may be characterised by e.g. physical properties such as particle size distribution, density or moisture content.

References

Limiting references

This place does not cover:

Removing unwanted substances	A23F 5/16
Reducing or removing alkaloid contents or caffeine	A23F 5/20
Coffee extraction, making instant coffee	A23F 5/24

Informative references

Attention is drawn to the following places, which may be of interest for search:

Flavoured roasted coffee composition	A23F 5/46
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A23F 5/105

{Treating in vacuum or with inert or noble gases; Storing in gaseous atmosphere; Packaging}

References

Informative references

Attention is drawn to the following places, which may be of interest for search:

Capsules, pads, pods or cartridges for use in coffee making machines	B65D 85/804
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A23F 5/14

using additives, e.g. milk or sugar; Coating (flavouring [A23F 5/46](#))

Definition statement

This place covers:

Roast coffee compositions containing additives; coated roasted coffee beans.

References

Limiting references

This place does not cover:

Flavouring	A23F 5/46
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A23F 5/16

Removing unwanted substances (reducing or removing alkaloid content [A23F 5/20](#))

References**Limiting references**

This place does not cover:

Reducing or removing alkaloid contents or caffeine	A23F 5/20
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Informative references

Attention is drawn to the following places, which may be of interest for search:

Removing mucilage	A23F 5/02
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A23F 5/20

Reducing or removing alkaloid content; Preparations produced thereby; Extracts or infusions thereof

Definition statement

This place covers:

Removal of caffeine and decaffeinated coffee.

A23F 5/22

Reducing or removing alkaloid content from coffee extract

Definition statement

This place covers:

Removal of caffeine from liquid or dried coffee extract.

A23F 5/24

Extraction of coffee (isolation of coffee flavour or coffee oil [A23F 5/48](#)); Coffee extracts (with reduced alkaloid content [A23F 5/20](#)); Making instant coffee (methods of roasting extracted coffee [A23F 5/06](#))

Definition statement

This place covers:

Infusions and extracts of roasted coffee.

References**Limiting references**

This place does not cover:

Methods of roasting extracted coffee	A23F 5/06
Reducing or removing alkaloid contents or caffeine	A23F 5/20

Isolation of coffee flavour or coffee oil	A23F 5/48
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Informative references

Attention is drawn to the following places, which may be of interest for search:

Extracts from coffee cherries or non-roasted coffee beans	A23F 5/02
Adding ingredients to non-alcoholic beverages	A23L 2/52
Foods containing plants extracts additives, e.g. tea or coffee	A23L 33/105
Cosmetic preparation containing material of vegetable origin	A61K 8/97
Constituents isolated from coffee extract and used for medicinal purposes	A61K 36/742

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)}

Definition statement

This place covers:

Ready-to-drink coffee beverages in e.g. cans or bottles; liquid coffee extract concentrates.

References**Limiting references**

This place does not cover:

Addition of, or treatment with, enzymes or microorganisms	A23F 5/246
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Synonyms and Keywords

In patent documents, the following abbreviations are often used:

RTD beverage	Ready-to-drink beverage
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A23F 5/26

Extraction of water soluble constituents {([A23F 5/246](#) takes precedence)}

Definition statement

This place covers:

Brewing, steeping and infusion methods for producing a coffee beverage from roasted coffee beans.

References**Limiting references**

This place does not cover:

Addition of, or treatment with, enzymes or microorganisms	A23F 5/246
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Informative references

Attention is drawn to the following places, which may be of interest for search:

Extraction of constituents from coffee cherries or non-roasted coffee beans	A23F 5/02
Isolation of coffee flavour or coffee oil	A23F 5/48

A23F 5/30

by freezing out the water

Definition statement

This place covers:

Freeze or chill concentration; cryogenic methods in which a cryogenic gas is sprayed onto liquid coffee extract.

References**Informative references**

Attention is drawn to the following places, which may be of interest for search:

Freeze-drying	A23F 5/32
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Glossary of terms

In this place, the following terms or expressions are used with the meaning indicated:

freeze or chill concentration	coffee extract is cooled down to form ice crystals, which are then separated
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A23F 5/32

by lyophilisation

Synonyms and Keywords

In patent documents, the following words/expressions are often used as synonyms:

- "Lyophilisation" and "freeze-drying"

A23F 5/34

by spraying into a gas stream

Definition statement

This place covers:

Spray drying.

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](#))

Definition statement

This place covers:

Instant coffee products.

References**Limiting references**

This place does not cover:

Removing unwanted substances	A23F 5/18
Addition of, or treatment with, enzymes or microorganisms	A23F 5/246
Flavouring	A23F 5/46

A23F 5/40

using organic additives, e.g. milk, sugar

Definition statement

This place covers:

Instant coffee mixtures containing organic additives such as milk powder, whitener, creamer, sugar, sweetener and foaming agents, including instant cappuccino products.

References**Informative references**

Attention is drawn to the following places, which may be of interest for search:

Coffee whitener compositions	A23C 11/00
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A23F 5/405

{comprising ground coffee or ground coffee substitute particles}

Definition statement

This place covers:

Mixtures or blends of instant coffee with ground roasted coffee (substitute).

A23F 5/42**using inorganic additives****Definition statement**

This place covers:

Instant coffee mixtures, including instant cappuccino products, containing inorganic additives, e.g. foaming agents.

A23F 5/44**Coffee substitutes****Definition statement**

This place covers:

Coffee substitutes, typically based on roasted chicory, roasted cereals or guarana, for preparing a beverage by adding hot water for brewing or infusion; any beverage product explicitly described as a coffee substitute or analogue.

References**Informative references**

Attention is drawn to the following places, which may be of interest for search:

Treating roasted coffee using additives	A23F 5/14
Treatment of dried coffee extract using organic additives comprising ground coffee or ground coffee substitute particles	A23F 5/405
Non-alcoholic beverages	A23L 2/38

A23F 5/465**{Flavouring with flavours other than natural coffee flavour or coffee oil}****Definition statement**

This place covers:

Flavouring with artificial or natural substances that do not have a coffee flavour or aroma or that cannot be obtained naturally from coffee.

A23F 5/486**{by distillation from beans that are ground or not ground, e.g. stripping;
Recovering volatile gases, e.g. roaster or grinder gases}****Glossary of terms**

In this place, the following terms or expressions are used with the meaning indicated:

stripping	removing volatile constituents from coffee beans by passing a hot gas (e.g. steam) through the beans
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A23F 5/505

{by distillation, e.g. stripping the extract; Recovering volatile gases, e.g. during concentration}

Glossary of terms

In this place, the following terms or expressions are used with the meaning indicated:

stripping	removing volatile constituents from coffee extract by passing a hot gas (e.g. steam) through the liquid or dried beans
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