



US007763300B2

(12) **United States Patent**
Sargent et al.

(10) **Patent No.:** **US 7,763,300 B2**
(45) **Date of Patent:** ***Jul. 27, 2010**

(54) **METHOD OF MAKING FLAVORED COFFEE COMPOSITIONS**

(75) Inventors: **Jeffrey Alan Sargent**, West Chester, OH (US); **Douglas Craig Hardesty**, Amelia, OH (US)

(73) Assignee: **The Folgers Coffee Company**, Cincinnati, OH (US)

(*) Notice: Subject to any disclaimer, the term of this patent is extended or adjusted under 35 U.S.C. 154(b) by 1029 days.

This patent is subject to a terminal disclaimer.

(21) Appl. No.: **10/889,668**

(22) Filed: **Jul. 13, 2004**

(65) **Prior Publication Data**

US 2004/0265449 A1 Dec. 30, 2004

Related U.S. Application Data

(62) Division of application No. 10/156,282, filed on May 28, 2002, now Pat. No. 6,841,185.

(60) Provisional application No. 60/344,931, filed on Oct. 19, 2001.

(51) **Int. Cl.**
A23F 5/00 (2006.01)

(52) **U.S. Cl.** **426/594**; 426/650; 426/443; 426/471

(58) **Field of Classification Search** 426/594, 426/650, 443, 471
See application file for complete search history.

(56) **References Cited**

U.S. PATENT DOCUMENTS

- 2,469,553 A 5/1949 Hall
- 2,750,998 A 6/1956 Moore
- 2,771,343 A 11/1956 Arnold et al.
- 3,310,612 A 3/1967 Somerville, Jr.
- 3,373,041 A 3/1968 Bloom et al.
- 3,436,227 A 4/1969 Bergeron et al.
- 3,493,388 A 2/1970 Hair et al.
- 3,615,667 A 10/1971 Joffe
- 3,615,669 A 10/1971 Hair et al.
- 3,620,756 A 11/1971 Strobel et al.
- 3,625,703 A * 12/1971 Ericson 426/595
- 3,652,293 A 3/1972 Lombana et al.
- 3,660,106 A 5/1972 McSwiggin et al.
- 3,742,100 A 6/1973 Boyum et al.
- 3,753,726 A 8/1973 Clinton et al.
- 3,964,175 A 6/1976 Sivetz
- 4,110,485 A 8/1978 Grubbs et al.
- 4,267,200 A 5/1981 Klien et al.
- 4,283,432 A 8/1981 Mitchell et al.
- 4,331,696 A 5/1982 Bruce, III
- 4,338,346 A 7/1982 Brand
- 4,399,163 A 8/1983 Brennan et al.
- 4,411,925 A 10/1983 Brennan et al.
- 4,423,029 A 12/1983 Rizzi

- 4,438,147 A 3/1984 Hedrick, Jr.
- 4,528,200 A 7/1985 Coleman
- 4,626,435 A 12/1986 Zimmerman
- 4,637,935 A 1/1987 Kirkpatrick et al.
- 5,160,757 A 11/1992 Kirkpatrick et al.
- 5,384,143 A 1/1995 Koyama et al.
- 5,433,962 A * 7/1995 Stipp 426/96
- 5,462,759 A 10/1995 Westerbeek et al.

(Continued)

FOREIGN PATENT DOCUMENTS

CA 2105037 3/1994

(Continued)

OTHER PUBLICATIONS

XP-002214771—Carboxylic Acids—Coffee: vol. 1—Chemistry, pp. 271-281, date not provided.

(Continued)

Primary Examiner—Anthony Weier
(74) *Attorney, Agent, or Firm*—Calfee, Halter & Griswold LLP

(57) **ABSTRACT**

The present invention relates to non-segregating, non-agglomerated flavored coffee compositions. In particular, the present invention relates to novel flavored coffee compositions that minimize or inhibit the segregation and separation of constituent components, and the corresponding processes for making such compositions. The flavored coffee compositions herein are characterized as having a roast and ground, an instant coffee component, or mixtures thereof. The roast and ground coffee component will have a moisture level in the range of from about 1% to about 15%, a particle density in the range of from about 0.1 g/cc to about 0.45 g/cc, and a mean particle size distribution in the range of from about 400 microns to about 1300 microns. The instant coffee components used herein will have a particle density in the range of from about 0.1 g/cc to about 0.8 g/cc, a mean particle size distribution in the range of from about 250 microns to about 2360 microns, and a moisture level in the range of from about 1% to about 4.5%. The flavored coffee composition further includes a flavoring component with a moisture level in the range of from about 1% to about 7%, a particle density in the range of from about 0.1 g/cc to about 0.8 g/cc, and a mean particle size distribution in the range of from about 5 microns to about 150 microns. The ratio of coffee component particle size to flavor component particle size is in the range of from about 100:1 to about 5:1.

1 Claim, No Drawings