

[54] **METHOD OF MAKING AN IMPROVED COFFEE VOLATILES CONCENTRATE**

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[58] Field of Search **426/386, 387, 432, 434, 426/511, 385, 478**

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[57] **ABSTRACT**

A method of steam-stripping and recovering desirable volatiles from roast and ground coffee particles by subjecting them to conditions which preserve the freshness of the coffee volatiles, as well as, the freshness of the soluble solids remaining in the devolatilized coffee. A semi-bed of mechanically fluidized roast and ground coffee is sprayed with 32°–110° F (0°–43.3° C) water and contacted with steam for devolatilization under an absolute pressure of 5–100 mm of Hg and a temperature of 32°–110° F. The resulting volatiles-laden steam is then condensed under an absolute pressure of about 0–80 mm Hg and under supercooling conditions to provide a frost. A coffee volatiles-containing concentrate is prepared by contacting the frost with an aqueous coffee extract.

8 Claims, No Drawings