

[54] **DECAFFEINATED COFFEE OF IMPROVED AROMA AND FLAVOR**

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Related U.S. Application Data

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 426/432

[51] **Int. Cl.²**..... **A23F 1/08**

[58] **Field of Search** 426/386, 387, 427, 428,
 426/481, 432, 434, 460, 466, 594, 595

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[57] **ABSTRACT**

The flavor and aroma of decaffeinated roasted and ground coffee is significantly improved employing a process whereby caffeine-containing green coffee material is initially contacted with water in a washing step at conditions which will not extract a significant amount of soluble materials from the coffee material. The aqueous solution obtained from the initial processing step is subsequently contacted with a decaffeinated coffee material.

6 Claims, No Drawings