

- [54] **METHOD OF MAKING AN IMPROVED INSTANT COFFEE**
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- [58] Field of Search **426/386, 387, 432, 434**

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[57] **ABSTRACT**

An improved instant coffee is prepared by subjecting roast and finely ground coffee particles of 5-800 microns to devolatilization and extraction operations under conditions which sustain the freshness of a desirable coffee volatiles and soluble solids. A semi-bed of mechanically fluidized roasted and ground coffee particles is sprayed with 32°-110° F 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 4-80 mm of Hg and under supercooling conditions to provide a frost. A coffee volatiles-containing concentrate is made from that frost by contacting it with an aqueous coffee extract. Valuable coffee solids remaining in the devolatilized roast and fine ground coffee particles are extracted therefrom by a slurry extraction operation. Gentle agitation is employed to negotiate the extraction of soluble coffee solids without the release and emulsification of bitter coffee oils. The extract is separated from slurry insolubles. This extract and the coffee-volatiles concentrate provide the components of an improved instant coffee.

14 Claims, No Drawings