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Cai

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(54) **POD AND METHOD FOR MAKING FLUID COMESTIBLE**

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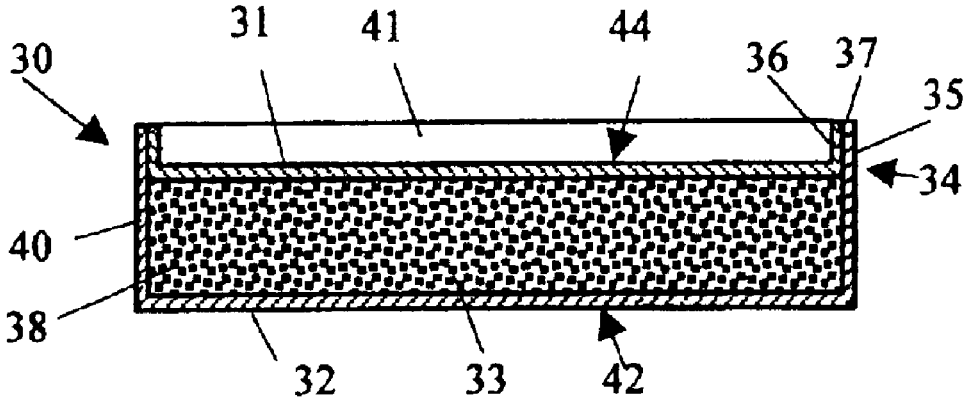
(57) **ABSTRACT**

A pod for making coffee, espresso, hot chocolate, mocha, latte or the like comprises a first sheet of filtering paper having an open top end, a bottom and a substantially vertical side wall adapted to form a seal with the vertical side wall of a pod holder, a second sheet adapted to fit into the open top end of the first sheet to form a closed chamber between the sheets, a supply of flavor-containing materials in the closed chamber, and a sealing seam between the side walls of the first sheet and the second sheet. The sealing seam is adapted to prevent formation of bypass channels between the pod and the side wall of a pod holder, thereby causing all or nearly all the hot water introduced to the pod holder to pass through the flavor-containing materials between the first and second sheets. Method for using the pod to make coffee, espresso, hot chocolate, mocha, latte or the like is provided.

18 Claims, 6 Drawing Sheets