

[54] **METHOD FOR PRODUCING COFFEE  
EXTRACTS**

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[57] **ABSTRACT**

A method for producing a coffee extract which comprises: (1) contacting an aqueous mixture of ground roast coffee with steam under pressure at elevated temperatures followed by rapid decompression at atmospheric levels; and (2) treatment of the resulting mixture with a hydrolytic enzyme or with a mixture of hydrolytic enzymes. The coffee extract thus obtained is a concentrated liquid which can be made into a beverage by the addition of water or it may be dried to a soluble solid and reconstituted with water to provide instant coffee.

**17 Claims, No Drawings**