

[54] **PROCESS FOR EXTRACTING GROUND ROASTED COFFEE**

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[58] Field of Search 426/432, 434, 594, 387, 426/388, 429, 476; 99/289 R, 287, 318, 323.3

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[57] **ABSTRACT**

Primary extraction of ground roasted coffee. The coffee is first extracted with an amount of aqueous extraction liquid sufficient to extract substantially all of the dry soluble solids from the coffee, but preferably not so large that the extract must be concentrated for further processing. The coffee is next extracted with an aqueous extraction liquid to extract hydrophobic flavor components. The hydrophobic flavor components are removed from the resulting extract by stripping and recovered as a concentrated aqueous solution.

9 Claims, 4 Drawing Figures

