

[54] METHOD FOR DECAFFEINATING COFFEE

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[58] Field of Search ..... 426/427, 428

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[57] ABSTRACT

Liquid propane, liquid butane or mixtures thereof at a temperature of from 30° C. to 95° C. is employed to selectively remove caffeine from moistened green coffee. The resulting decaffeinated coffee is then roasted and processed to ground or soluble coffee products which will possess the flavor and aroma of comparable non-decaffeinated coffee products.

7 Claims, No Drawings