

United States Patent [19]

Hawes et al.

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[54] **PROCESS FOR THE PREPARATION OF SOLUBLE COFFEE**

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Related U.S. Application Data

[63] Continuation-in-part of Ser. No. 247,663, Mar. 26, 1981, abandoned.

[51] Int. Cl.³ **A23F 5/50**
[52] U.S. Cl. **426/387**
[58] Field of Search **426/387**

[56] **References Cited**

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[57] **ABSTRACT**

This invention is designed to prevent the loss of desirable flavor and aroma volatiles during processing of an aqueous coffee extract obtained from roasted and ground coffee. The overall process of preparing soluble coffee by spray drying a concentrated aqueous extract is improved by employing cold coffee extract in an absorption column to absorb highly volatile coffee flavor and aroma compounds.

4 Claims, No Drawings