

United States Patent [19]

Liu

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[54] **PROCESS FOR IMPROVING THE FLAVOR AND AROMA OF INSTANT COFFEE**

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Related U.S. Application Data

[63] Continuation of Ser. No. 156,166, Jun. 3, 1980, abandoned.

[51] Int. Cl.⁴ **A23F 5/28**

[52] U.S. Cl. **426/386; 426/387; 426/432; 426/434; 426/594**

[58] Field of Search **426/386, 387, 432, 434, 426/594**

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[57] ABSTRACT

A process for collecting volatile aromatics which are entrained with gases evolved during the wetting and extraction of fresh roasted and ground coffee beans and contained in part within the extract itself, and thereafter combining the collected volatile aromatics with processed coffee extract and/or soluble coffee to produce an instant coffee product having improved flavor and aroma is disclosed. The instant coffee product obtained by this process is also disclosed.

21 Claims, 2 Drawing Figures