

[54] **SOLUBLE COFFEE PROCESS**

[75] Inventor: **Richard R. Pyves**, Pointe Claire,
Canada

[73] Assignee: **General Foods Limited**, Toronto,
Canada

[21] Appl. No.: **122,226**

[22] Filed: **Feb. 19, 1980**

[30] **Foreign Application Priority Data**
Nov. 28, 1979 [CA] Canada 342742

[51] **Int. Cl.³** **A23F 5/50**
[52] **U.S. Cl.** **426/385; 426/387**
[58] **Field of Search** **426/385, 387**

[56] **References Cited**

U.S. PATENT DOCUMENTS

3,244,530 4/1966 Byer et al. 426/387
4,107,339 8/1978 Shrimpton 426/387

FOREIGN PATENT DOCUMENTS

1265206 3/1972 United Kingdom .

Primary Examiner—Joseph M. Golian
Attorney, Agent, or Firm—Thomas R. Savoie; Daniel J. Donovan

[57] **ABSTRACT**

A flavorful soluble coffee is obtained by first evaporatively concentrating a coffee extract and condensing the bulk evaporate which is then vacuum stripped to obtain a condensate of from 5% to 15% by weight of the bulk evaporate. The condensed strippings are added to the concentrated extract which is then dried.

7 Claims, No Drawings