

[54] METHOD FOR TREATING STEAM COFFEE AROMAS

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426/386-388, 362, 363, 594

[57] ABSTRACT

Roasted and ground coffee is contacted with steam and the evolved vapors are condensed and partitioned in two separate and successive operations with liquid glyceride material such as a vegetable oil. By the use of appropriate partitioning parameters both the second glyceride and water phases have been found to have a smooth, buttery flavor useful for enhancing soluble coffee. The second glyceride phase may be combined with natural grinder gas, added to liquid coffee extract and then dried to produce an aromatized soluble coffee product.

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4 Claims, No Drawings