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Zeller et al.

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[54] **SOLUBLE COFFEE HAVING INTENSIFIED FLAVOR AND COLOR AND METHOD OF MAKING SAME**

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[57] **ABSTRACT**

[21] Appl. No.: **09/149,979**

A method of intensifying the flavor of soluble coffee. Soluble coffee is heated at a temperature and for a time sufficient to intensify the flavor of the coffee without causing carbohydrate pyrolysis characterized by evolution of carbon dioxide. The heated coffee is cooled to produce a soluble coffee product having intensified flavor. The flavor intensity of soluble coffee can be increased without deleteriously altering coffee flavor by heating the coffee at a temperature under conditions that do not cause carbohydrate pyrolysis characterized by generation of carbon dioxide.

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[51] **Int. Cl.**⁷ **A23F 5/00**; A23B 4/03

[52] **U.S. Cl.** **426/594**; 426/465

[58] **Field of Search** 426/594, 465

[56] **References Cited**

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18 Claims, 3 Drawing Sheets