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**Zeller et al.**

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(54) **SOLUBLE COFFEE HAVING INTENSIFIED FLAVOR AND COLOR AND METHOD OF MAKING SAME FROM A COFFEE EXTRACT**

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**Related U.S. Application Data**

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(51) **Int. Cl.**<sup>7</sup> ..... **A23F 5/00**

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(58) **Field of Search** ..... 426/594, 520

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(57) **ABSTRACT**

A method of intensifying the flavor of coffee extract is set forth in which coffee extract is heated at a temperature and for a time sufficient to intensify the flavor of the coffee. The heated coffee extract is cooled and preferably dried to produce a soluble coffee product having intensified flavor. The flavor intensity of soluble coffee can be increased without deleteriously altering coffee flavor.

**12 Claims, No Drawings**