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COFFEE BALL

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The present invention relates to coffee balls and to a process of making the same.

taste of a beverage made from freshly roasted coffee.

It is well known that attempts have been made to provide the public with soluble coffee products whereby a cup of coffee could be produced instantly. Generally speaking, the more important prior products were soluble liquid coffee extracts or soluble solid coffee extracts. The solid extracts were used in the form of a fine powder or in the form of a molded pellet, tablet or the like. The coffee which was made by the use of such concentrated extracts of coffee tablets did not possess the characteristics of a fresh cup of coffee. The most serious objection to the prior soluble coffee products was that such products lacked the aroma and taste of freshly roasted coffee. Various proposals were made to impart coffee aroma to soluble coffee. Of the various proposals, a more important one was an attempt to impart coffee aroma to soluble coffee by mixing freshly roasted coffee berries either in a ground or an unground condition with soluble coffee. By maintaining soluble coffee in intimate contact with the freshly roasted coffee some of the coffee aroma was expected to be absorbed by the soluble coffee. The ground or unground roasted coffee was separated from the soluble coffee by screening or the like. When such a product was used to make a cup of coffee by a consumer it was found that the cup of coffee so made did not have the aroma and taste which characterizes a fresh cup of coffee. Another proposal involved the grinding of roasted coffee beans with dry coffee extract to a powder of such fineness as to be capable of suspension in the subsequently prepared beverage or cup of coffee. The theory underlying this proposal was that the roasted coffee would be distributed throughout the cup of coffee in a state of suspension and in such a fine condition that the consumer of the cup of coffee would obtain the taste and aroma of the roasted coffee without objecting to the fine insoluble particles and sediment of roasted coffee. Although various proposals and attempts have been made to solve the outstanding problem confronting the art, nevertheless, no wholly successful and satisfactory solution has been provided and the cups of coffee which have been made in accordance with the prior suggestions are very weak and muddy and have been unacceptable to the consumer.

I have discovered a coffee ball which is free from the disadvantages and shortcomings of prior soluble coffee products and which is capable of producing a cup of coffee with the aroma and

It is an object of the present invention to provide a coffee ball which can produce a cup of coffee directly in a cup with hot water practically instantly.

It is another object of the invention to provide a coffee ball which can be made practically and economically on an industrial scale and which can be produced, handled, shipped and stored as a stable and reliable article of commerce.

It is a further object of the invention to provide a process of producing soluble coffee which from the prepared beverage has a "body" closely resembling that of coffee prepared from freshly ground beans.

It is also within the contemplation of the invention to provide a coffee mixture of soluble coffee and ground, freshly roasted coffee which can be handled in a balling machine for the production of coffee balls.

Other objects and advantages of the invention will become apparent from the following description:

Generally speaking, the invention contemplates the combination of a porous container, a portion of a solid soluble coffee product capable of dissolving through the walls of said container and providing the "body" of a cup of coffee and the rich, natural coffee color, and a portion of freshly roasted coffee capable of providing a fragrant aroma and a delicious flavor while being incapable of passing through the walls of the container and into suspension in the subsequently prepared cup of coffee. In the preferred embodiment of the invention, I provide a relatively small bag or sack made of gauze or open-mesh fabric which contains a charge of dry, soluble coffee product and a requisite amount of coarsely crushed, roasted coffee having a grain size larger than the meshes of the gauze or fabric. For best results, a soluble coffee product is utilized which is made by my "cold" or "low temperature" process as described more fully hereinafter.

By pouring hot water upon a coffee ball embodying the foregoing novel combination a cup of coffee may be quickly produced which has a fragrant aroma, a delicious taste, a strong "body" and a rich natural coffee color and which is free from muddiness, bitterness or a caramelized burnt or over-boiled taste. In other words, a cup of coffee can be produced with my improved coffee ball which is practically the same as a cup prepared wholly from freshly roasted coffee