

[54] PROCESS FOR THE DEACIDIFICATION OF A COFFEE EXTRACT

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[58] **Field of Search ..... 426/239, 422, 594**

[56] **References Cited**

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[57] **ABSTRACT**

A process for reducing the acidity of a coffee extract is described in which the coffee extract undergoes electro-dialysis. The non-cathodic extract is collected, contacted with subdivided chitosan and, after removal of the chitosan, is mixed with at least a part of cathodic extract to provide a deacidified coffee extract.

**10 Claims, No Drawings**