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[54] **PROCESS FOR IMPROVING SECONDARY COFFEE EXTRACTS IN THE PRODUCTION OF SOLUBLE COFFEE**

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[57] ABSTRACT

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In a process for deacidifying and improving the flavor of so called secondary extracts obtained in the production of instant coffees, the secondary extracts are pumped over alkaline molecular sieves and are thereby completely or partially liberated from acids and flavor-impeding organic compounds.

[51] Int. Cl.⁵ **A23F 5/48**

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426/424; 426/432

[58] Field of Search **426/422, 271, 423, 424,**
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10 Claims, 1 Drawing Sheet

