

[54] **PARTIALLY DECAFFEINATED SOLUBLE COFFEE PRODUCT AND METHOD THEREFOR**

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[58] **Field of Search** 426/427, 428, 594, 388, 426/385

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[57] **ABSTRACT**

A low-grade roasted coffee fraction is extracted with water in manner sufficient to remove at least 75% of the caffeine contained therein while retaining a major amount of the soluble solids. Volatiles are stripped from the resulting extract and condensed. Thereafter the low grade fraction is thoroughly extracted with an aqueous extraction medium and this extract is combined, either before or after drying, with a fully caffeinated water extract of a high-grade coffee fraction and with condensed volatiles from the stripping operation. A partially decaffeinated soluble coffee having desirable flavor and aroma may be obtained.

2 Claims, No Drawings