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(54) **METHOD FOR ENHANCING  
POST-PROCESSING CONTENT OF  
BENEFICIAL COMPOUNDS IN BEVERAGES**

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426/631; 426/432; 426/435; 426/590; 426/593

(58) **Field of Classification Search** ..... 426/431,  
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See application file for complete search history.

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(57) **ABSTRACT**

A process for enhancing polyphenolics content of beverages  
brewed from polyphenolic containing, processed beverage  
substrate by pre-soaking substrate (coffee beans, for  
example) before roasting and then quenching the substrate  
after processing with the liquid in which the substrate was  
first “pre-soaked.” Beverages produced from the treated sub-  
strate exhibit substantially increased polyphenolics content,  
when compared to conventionally processed beverage sub-  
strate of the same nature and processing.

**11 Claims, No Drawings**