

- [54] **METHOD OF EXTRACTING ROASTED COFFEE**
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- [22] Filed: **Dec. 11, 1972**
- [21] Appl. No.: **313,726**
- [30] **Foreign Application Priority Data**
Nov. 2, 1972 Canada 155431
- [52] **U.S. Cl.**..... **426/387**; 23/272.5; 426/434
- [51] **Int. Cl.²**..... **A23F 1/08**
- [58] **Field of Search** 426/432, 434, 365, 366, 426/388, 330, 478, 425, 433, 193, 386, 387, 594; 23/272.5
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[57] **ABSTRACT**

A novel process for extracting roasted coffee using split-extraction percolation techniques is disclosed comprising obtaining an autoclave coffee extract by passing aqueous extraction liquid through the autoclave section of the percolator set, splitting the autoclave extract into a product portion and a feed portion, obtaining an atmospheric coffee extract product from the atmospheric section of the percolator set by passing the feed portion of the autoclave coffee extract through the atmospheric section, and further processing the atmospheric coffee extract product and the product portion of the autoclave extract to obtain a dry instant coffee product.

11 Claims, No Drawings