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Acree

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[54] **COFFEE FLAVOR ENHANCERS**

4,986,660 1/1991 Corbett 356/342

[75] Inventor: **Terry E. Acree, Geneva, N.Y.**

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[73] Assignee: **Cornell Research Foundation, Inc., Ithaca, N.Y.**

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[21] Appl. No.: **529,000**

Primary Examiner—Joseph Golian

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Attorney, Agent, or Firm—Jones, Tullar & Cooper

[51] Int. Cl.⁵ **A23F 5/48**

[57] **ABSTRACT**

[52] U.S. Cl. **426/544; 426/546; 426/594; 426/650; 426/651; 426/386**

Coffee flavor enhancers were obtained by passing an inert gas over ground fresh roasted coffee beans heated at a temperature of from about 150° F. to about 185° F. and by selective capture of the desirable flavor enhancers entrained in the gas stream. After capture on solid adsorbents including C₁₈-silica, the flavor enhancers were eluted using food grade acceptable solvents or solvent/water mixtures and combined with coffee concentrates and hot water to give a reconstituted instant coffee having the aroma and flavor of freshly ground and/or freshly brewed coffee. An apparatus for blending such reconstituted coffee is described.

[58] Field of Search **426/386, 594, 650, 651, 426/544, 546**

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7 Claims, 2 Drawing Sheets