

- [54] **PERCOLATION PROCESS**
- [75] Inventor: **Saul N. Katz, Monsey, N.Y.**
- [73] Assignee: **General Foods Corporation, White Plains, N.Y.**
- [22] Filed: **June 3, 1975**
- [21] Appl. No.: **583,348**

2,271,671	2/1942	Wible.....	261/94 X
2,931,727	4/1960	Kraut.....	426/432
3,796,805	3/1974	Lemonnier.....	426/432 X

Primary Examiner—Frank W. Lutter
Assistant Examiner—N. Greenblum
Attorney, Agent, or Firm—Bruno P. Struzzi; Richard Kornutik

Related U.S. Application Data

- [63] Continuation of Ser. No. 442,720, Feb. 14, 1974, abandoned.
- [52] **U.S. Cl.**..... **426/432; 23/270 R; 23/272.5**
- [51] **Int. Cl.²**..... **A23F 1/08; B01D 11/02**
- [58] **Field of Search**..... **426/425-434, 426/594, 595; 23/272 R, 272.5, 269, 270 R; 261/94**

References Cited

- [56] **UNITED STATES PATENTS**
- 2,088,497 7/1937 Tijmastra..... 261/94 X

[57] **ABSTRACT**

An improved coffee percolation process is disclosed whereby improved yields of soluble coffee solids are obtained from roasted and ground coffee. The extraction columns of the percolator set are loaded with roasted and ground coffee such that there is a continually decreasing average particle size in the direction of flow of the extraction liquid.

1 Claim, No Drawings