

United States Patent [19]

Saleeb et al.

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[54] **ROASTED COFFEE EXTRACT
DECAFFEINATION METHOD**

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[52] U.S. Cl. **426/271; 426/422;**
426/427

[58] Field of Search **426/271, 422, 427;**
544/274, 275

[56] **References Cited
PUBLICATIONS**

Sivetz, *Coffee Processing Technology*, vol. 2, 1963, Avi: Westport, Conn., pp. 207-214.

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[57] **ABSTRACT**

A roasted coffee extract decaffeination method providing a soluble coffee of improved flavor is disclosed. A roasted coffee extract is contacted with a caffeine solvent so that caffeine and a lesser amount of non-caffeine solubles is transferred to the solvent. The two liquids are separated and the caffeine solvent is typically concentrated. The concentrated solvent is then contacted with an aqueous caffeic acid suspension so that caffeic acid/caffeine complex crystals grow in the water phase. The complex crystals are filtered and the then at least partially decaffeinated caffeine solvent is separated from the water phase. Contact of the caffeine solvent and an aqueous caffeic acid suspension may be repeated to achieve further decaffeination. Then, the solvent, which contains substantially only non-caffeine solubles, is added to the substantially decaffeinated roasted coffee extract. The caffeine solvent is then stripped from the roasted coffee extract, which is subsequently dried.

11 Claims, No Drawings