

- [54] **PROCESS FOR PRODUCING COFFEE EXTRACT**
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- [21] Appl. No.: **710,333**
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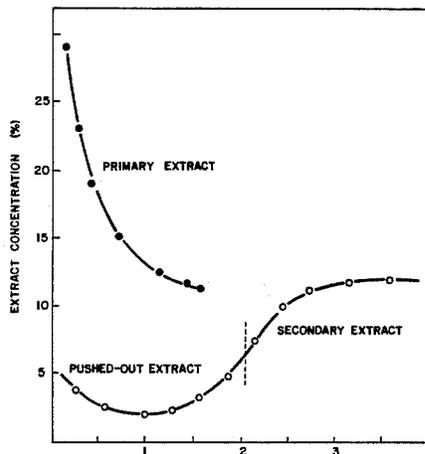
Related U.S. Application Data

- [63] Continuation-in-part of Ser. No. 497,315, May 23, 1983, abandoned.
- [51] Int. Cl.⁴ **A23F 5/26; A23F 5/30**
- [52] U.S. Cl. **426/385; 426/387; 426/434**
- [58] Field of Search **426/594, 595, 432, 433, 426/434, 384-385, 387, 386**

[57] **ABSTRACT**

Coffee extracts are processed in a continuous counter-current process of split extraction to obtain (1) atmospheric solids, (2) a push-out of low concentration, mainly atmospheric solids and (3) autoclave solids. Each stream can be further processed separately before recombining to achieve desired flavor characteristics.

6 Claims, 1 Drawing Figure



CONCENTRATION CURVE OF EXTRACT IN PERCOLATION PROCESS