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Gutwein et al.

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(54) **METHODS FOR UTILIZING DELAYED DILUTION, MIXING AND FILTERING TO PROVIDE CUSTOMIZED VARIETIES OF FRESH-BREWED COFFEE ON DEMAND**

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(*) Notice: Subject to any disclaimer, the term of this patent is extended or adjusted under 35 U.S.C. 154(b) by 265 days.
This patent is subject to a terminal disclaimer.

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(51) **Int. Cl.**
A23F 5/00 (2006.01)

(52) **U.S. Cl.** **426/433**; 426/231; 426/590; 426/432; 426/594; 426/429; 426/430; 426/431; 426/597; 426/435

(58) **Field of Classification Search** 426/432, 426/433, 594, 590, 429, 430, 431, 597, 435, 426/231

See application file for complete search history.

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(57) **ABSTRACT**

A general object of the present invention is to utilize “delayed dilution” of a concentrated extract to provide a beverage brewing system which immediately (upon customer selection) provides selective dilution (based on individual consumers selections) of a fresh-brewed coffee extract after the extract has been allowed to brew and held as an extract before dilution. It is also a general object of the present invention to utilize the undiluted extract to mix and dissolve other beverage compounds to make flavored coffees, cappuccinos, lattes, and the like. “Delayed mixing” and/or “delayed filtering” may also be utilized.

39 Claims, 9 Drawing Sheets

