



US006296890B1

(12) **United States Patent**
Navarini et al.

(10) **Patent No.:** **US 6,296,890 B1**
(45) **Date of Patent:** **Oct. 2, 2001**

(54) **HEAVILY FOAMING COFFEE FRACTION AND PROCESS FOR ITS MANUFACTURE**

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European Search Report for EP 99101042 Jun. 30, 1999.

(*) Notice: Subject to any disclaimer, the term of this patent is extended or adjusted under 35 U.S.C. 154(b) by 0 days.

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(21) Appl. No.: **09/482,618**

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(22) Filed: **Jan. 14, 2000**

(57) **ABSTRACT**

(30) **Foreign Application Priority Data**

Jan. 21, 1999 (EP) 99101042

A heavily foaming coffee fraction characterized by the following bands in the FT-IR spectrum: 3400 cm⁻¹, 2900 cm⁻¹, 1655 cm⁻¹, 1524 cm⁻¹, 1000-1150 cm⁻¹, 894 cm⁻¹ and 876 cm⁻¹ and a production process for the coffee fraction (1) defatting with an organic solvent and extracting with hot water, (2) filtrating the extract, (3) adding a precipitation agent to the extract and centrifugation of the obtained precipitate, (4) dissolving the precipitate in water or an aqueous alcohol, (5) dialysing the solution against water, (6) filtrating the non-dialysable solution and (7) freeze-drying the filtrate.

(51) **Int. Cl.**⁷ **A23F 5/00; A23F 5/26; A23F 5/32**

(52) **U.S. Cl.** **426/594; 426/591; 426/564; 426/569**

(58) **Field of Search** **426/594, 591, 426/564, 569**

(56) **References Cited**

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3 Claims, 4 Drawing Sheets

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(1 of 4 Drawing Sheet(s) Filed in Color)

