



New connection on: : 25-10-2017 : 18:55:07 - Last
disconnection on: : 25-10-2017 : 16:04:09

V 4.0.0.44176(LP,U,linux) (Rev:41675 2016-01-15 13:33:59
+0100#(D201713)) (RPM D201713)

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[No database/cluster active] ..fi

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Database: EPODOC

Records: 105.801.639

Terms: 1.471.710.328

Occurrences: 20.874.440.677

Last Update: 20171025

[EPODOC: SS 1] process and removing and caffeine

Results in EPODOC 101

[SS 2] 1 and green and coffee

Results in EPODOC 18

[SS 3] 2 and vacuum

Results in EPODOC 7

[SS 4] ..li

1/7

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PN - [MX2016005135](#) A 20160718

PR - WO2013IT00295 20131021

AP - MX20160005135 20131021

DT - I

CCI - [A23F5/208](#)

CNOI - [A23F5/208](#)

PA - DEMUS S P A [IT]

TI	- PROCESS FOR REMOVING CAFFEINE FROM GREEN COFFEE AND PLANT FOR IMPLEMENTING THE PROCESS.
AB	- The phases are comprised in the process of pre-drying in an extractor (1) the aromatic solution decaffeinated by the active carbons; concentrating said solution in a concentration apparatus (5) and transferring it again into the extractor (1) held in such a vacuum degree (11) that helps the reincorporation of aromatic substances in the pre-dried coffee ; drying, cooling and discharge the decaffeinated coffee .

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PN - [US2016262416](#) A1 20160915

PR - WO2013IT00295 20131021

AP - US201315030676 20131021

DT - **

CCI - [A23F5/208](#)

PA - DEMUS S P A [IT]

TI - **PROCESS FOR REMOVING CAFFEINE FROM GREEN COFFEE AND PLANT FOR IMPLEMENTING THE PROCESS**

AB - The phases included in the **process** of pre-drying in an extractor (1) the aromatic solution decaffeinated by the active carbons; concentrating the solution in a concentration apparatus (5) and transferring it again into the extractor (1) held in such a **vacuum** degree (11) that helps the reincorporation of aromatic substances in the pre-dried **coffee**; drying, cooling and discharge the decaffeinated **coffee**.

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PN - [CN105658074](#) A 20160608

PR - WO2013IT00295 20131021

AP - CN2013880361 20131021

DT - I

CCI - [A23F5/208](#)

PA - DEMUS S P A

TI - **Process** for **removing caffeine** from **green coffee** and plant for implementing the **process**

AB - The phases are comprised in the **process** of pre-drying in an extractor (1) the aromatic solution decaffeinated by the active carbons, concentrating said solution in a concentration apparatus (5) and transferring it again into the extractor (1) held in such a **vacuum** degree (11) that helps the reincorporation of aromatic substances in the pre-dried **coffee**, drying, cooling and discharge the decaffeinated **coffee**.

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PN - [AU2013403581](#) A1 20160519

PR - WO2013IT00295 20131021

AP - AU20130403581 20131021

DT - I

CCI - [A23F5/208](#)

PA - DEMUS S P A

TI - **Process** for **removing caffeine** from **green coffee** and plant for implementing the **process**

AB - The phases are comprised in the **process** of pre-drying in an extractor (1) the aromatic solution decaffeinated by the active carbons; concentrating said solution in a concentration apparatus (5) and transferring it again into the extractor (1) held

in such a **vacuum** degree (11) that helps the reincorporation of aromatic substances in the pre-dried **coffee**; drying, cooling and discharge the decaffeinated **coffee**.

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PN - [CA2927138](#) A1 20150430

PR - WO2013IT00295 20131021

AP - CA20132927138 20131021

DT - I

CCI - [A23F5/208](#)

PA - DEMUS S P A [IT]

TI - **PROCESS FOR REMOVING CAFFEINE FROM GREEN COFFEE AND PLANT FOR IMPLEMENTING THE PROCESS**

AB - The phases are comprised in the **process** of pre-drying in an extractor (1) the aromatic solution decaffeinated by the active carbons; concentrating said solution in a concentration apparatus (5) and transferring it again into the extractor (1) held in such a **vacuum** degree (11) that helps the reincorporation of aromatic substances in the pre-dried **coffee**; drying, cooling and discharge the decaffeinated **coffee**.

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PN - [WO2015059722](#) A1 20150430

PR - WO2013IT00295 20131021

AP - WO2013IT00295 20131021

DT - *; Rep

CT - | EP | ISR (A1)
[US4508743](#) A 19850402
[XD] (GREEN DAVID [CH], et al)
[XD] 1
* abstract *
* column 2, lines 19-20, 29,49-

52,63-67 *

* column 3, lines 40-65 *

* example 1; claim 1 *;

[US4938977](#) A 19900703

[A] (GEHRIG MANFRED [DE], et al)

[A] 1-14

* column 5 - column 6; claim 1 *;

[US4160042](#) A 19790703

[A] (FARR DAVID R, et al)

[A] 1-14

* abstract *

* example 9; claims 1,2,3,8,10 *;

[GB1596587](#) A 19810826

[A] (PROCTER & GAMBLE)

[A] 1-14

* page 1, lines 75-90 *

* page 2, lines 1-25,45-65 *

* page 3, lines 120-130 *

* page 4, lines 18-20,35-40;

example 1; claim 1 *;

[US4031251](#) A 19770621

[A] (MARGOLIS GEOFFREY, et al)

[A] 1-14

* claims 1, 5, 6,9 *;

[CA1015208](#) A 19770809

[A] (GEN FOODS CORP)

[A] 1-14

* the whole document *

CCI - [A23F5/208](#)

PA - DEMUS S P A [IT]

TI - **PROCESS FOR REMOVING
CAFFEINE FROM GREEN COFFEE
AND PLANT FOR IMPLEMENTING
THE PROCESS**

AB - The phases are comprised in the **process** of pre-drying in an extractor (1) the aromatic solution decaffeinated by the active carbons; concentrating said solution in a concentration apparatus (5) and transferring it again into the extractor (1) held in such a **vacuum** degree (11) that helps the reincorporation of

aromatic substances in the pre-dried **coffee**; drying, cooling and discharge the decaffeinated **coffee**.

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PN - [IT1067576](#) B 19850316

PR - GB19750035282 19750827

AP - IT19760028623 19761022

DT - I

CCI - [A23F5/208](#) ; [A23F5/226](#) ;
[B01D11/0203](#)

PA - D E J INT RESEARCH [NL]

TI - **Removing** irritating components from **coffee** beans - by extracting before roasting with a ketone or ester

AB - **Green coffee** beans are treated to remove components which, after roasting, give rise to gastro-intestinally irritating cpds. by first washing at high temp. and atmos. pressure with an ester or ketone solvent (I) naturally present in roasted beans at >10 ppm and having boiling range 50-100 degrees C. The washed beans are then mechanically sepd. from (I) and the content of (I) reduced by heat, **vacuum** and/or steam to a level so that after roasting the content is within the normal range for freshly roasted **coffee**. Pref. washing is at or near solvent, b.pt. using esp. methyl ethyl ketone (Ia; final content 24ppm) or methyl acetate (Ib; final content 16ppm). For making mild **coffee**. (I) are organoleptically and hygienically acceptable and both washing and solvent removal stages are short. Solids and **caffeine** losses during the **process** are negligible.