

## [SS 1] Coffee and extract and pressurised and chamber

Results in EPODOC 7

## [SS 2] ..li



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PN - [MX2017000241](#) A 20170825  
PR - WO2014DK50211 20140708  
AP - MX20170000241 20140708  
DT - I  
CCI - [A23F5/08](#) ; [A23F5/26](#)  
PA - GEA PROCESS ENG AS [DK]  
TI - PRODUCTION OF A **COFFEE EXTRACT** PRESERVING FLAVOUR COMPONENTS.  
AB - Disclosed herein is a process for preparing a **coffee extract**, comprising the steps of: providing a mixture of roasted **coffee** beans and water, milling the mixture of roast **coffee** beans and water in a **pressurised chamber**, and separating the milled mixture in a liquid **coffee extract** and spent **coffee** grounds. The **coffee extract** maintains many of the flavour components of the roasted beans.

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PN - [US2017202237](#) A1 20170720  
PR - WO2014DK50211 20140708  
AP - US201415324639 20140708  
DT - \*\*  
CCI - [A23F5/08](#) ; [A23F5/26](#)  
PA - GEA PROCESS ENG AS [DK]  
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PN - [CN106535651](#) A 20170322  
PR - WO2014DK50211 20140708  
AP - CN2014880425 20140708  
DT - I  
CCI - [A23F5/08](#) ; [A23F5/26](#)  
PA - GEA PROCESS ENG AS

TI - Production of a **coffee extract** preserving flavour components

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PN - [CA2954457](#) A1 20160114

PR - WO2014DK50211 20140708

AP - CA20142954457 20140708

DT - I

CCI - [A23F5/08](#) ; [A23F5/26](#)

PA - GEA PROCESS ENG AS [DK]

TI - PRODUCTION OF A **COFFEE EXTRACT** PRESERVING FLAVOUR COMPONENTS

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PN - [DK201570234](#) A1 20150427

PR - DKPA201570234 20150422

AP - DKPA201570234 20150422

DT - I

PA - GEA PROCESS ENGINEERING AS [DK]

TI - Production of a **coffee extract** preserving flavour components

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PN - [WO2016004948](#) A1 20160114

PR - WO2014DK50211 20140708

AP - WO2014DK50211 20140708

DT - \*; Rep

CT - |EP| ISR (A1)  
[WO2010073114](#) A1 20100701 [A] (ZUERCHER HOCHSCHULE FUER ANGEW [CH], et al)  
 [A] 1-15  
 \* page 2 - page 3 \*

\* page 8 - page 9 \*

\* claim 2 \*;

[US2013177672](#) A1 20130711 [A] (ROBINSON URANO A [US], et al)

[A] 1-15

\* paragraph [0002] \*

\* paragraph [0012] - paragraph [0013] \*

\* paragraph [0016] \*

\* paragraph [0019] \*

\* paragraph [0030] \*;

[EP1595458](#) A1 20051116 [A] (MEIJI DAIRIES CORP [JP])

[A] 1-15

\* the whole document \*

CCI

- [A23F5/08](#) ; [A23F5/26](#)

PA

- GEA PROCESS ENGINEERING AS [DK]

TI

- PRODUCTION OF A **COFFEE EXTRACT** PRESERVING FLAVOUR COMPONENTS

AB

- Disclosed herein is a process for preparing a **coffee extract**, comprising the steps of: providing a mixture of roasted **coffee** beans and water, milling the mixture of roast **coffee** beans and water in a **pressurised chamber**, and separating the milled mixture in a liquid **coffee extract** and spent **coffee** grounds. The **coffee extract** maintains many of the flavour components of the roasted beans.

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PN

- [RU2008148956](#) A 20100620

PNFP

- RU2423062 C2 20110710

PR

- IT2006MI00945 20060512

AP

- RU20080148956 20070207

DT

- I

CCI

- [A47J31/369](#) ; [A47J31/4496](#) ;  
[A47J31/002](#)

PA

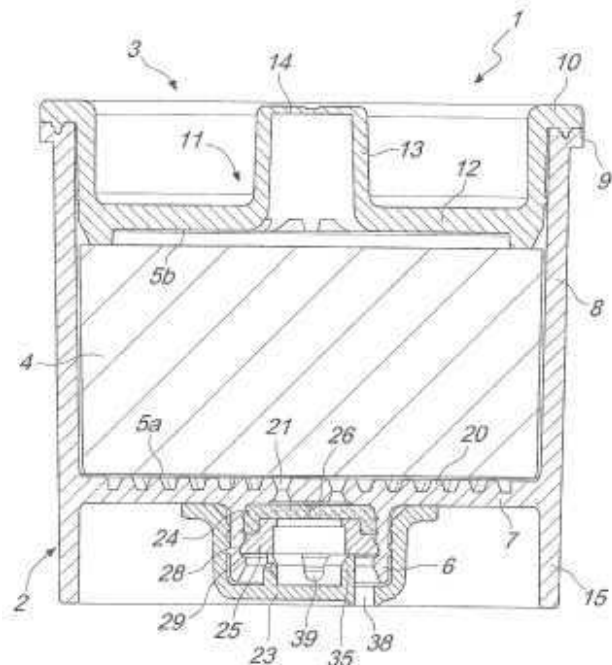
- (C2)  
ILLIKAFFE S P A [IT]

TI

- (C2)  
METHOD TO **EXTRACT**  
ESPRESSO **COFFEE**, IN  
PARTICULAR, IN CARTRIDGE  
WITH MEMBRANE THAT FORMS  
FOAM, AND DRINK MADE BY  
THIS METHOD

AB

- (C2)  
FIELD: personal use articles. ^  
SUBSTANCE: method includes  
the stage of provision of an  
extraction **chamber**, which  
comprises a portion of fried  
and ground espresso **coffee** and



a normally closed membrane, which is located in the lower part of the specified **coffee** portion, the stage of **pressurised** hot water supply into the **chamber**, where the drink leakage outside is prevented by a normally closed membrane, the extraction stage, at which, when the **pressurised** water reaches the previously specified value, the membrane opens to push the drink passage via a small hole prior to supply into a cup. The hole size is such that it holds a portion of **coffee** contained in the extraction **chamber**, at the constant pressure of hot water flow, so that the extracted drink of espresso **coffee** passes via the hole with foam. The espresso **coffee** produced by the method contains foam, which has distribution of identical bubbles diameter within the range of 20-150 micron. ^ EFFECT: improved efficiency of method to **extract** espresso **coffee** drink using espresso **coffee** maker. ^ 8 cl, 11 dwg