

Search history

Search 1: FT=(CARTRIDGE~ AND FILTER~ AND LIQUID~ AND CAPSULE~ AND COFFE~) (Results 1379)

Search 2: FT=(DEGASSIFICATION~ AND VALVE~) (Results 174)

Search 3: FT=(DEGASSIFICATION~ AND COFFE~) (Results 2)

Title: Process for the direct decaffeination of aqueous coffee extract solutions
Priority: US19780877535 19780213 US19780906882 19780517 CA19790321421 19790212
Family:

Publication number	Publication date	Application number	Application date
AT106379 A	19820815	AT19790001063	19790212
AT370282 B	19830310	AT19790001063	19790212
BE874137 A	19790529	BE19790193436	19790213
CA1132836 A1	19821005	CA19790321421	19790212
CH635486 A	19830415	CH19790001355	19790212
DE2905078 A1	19790816	DE19792905078	19790210
DE2905078 C2	19890216	DE19792905078	19790210
DK153812 B	19880912	DK19790000600	19790213
DK153812 C	19890522	DK19790000600	19790213
DK60079 A	19790814	DK19790000600	19790213
ES477634 A1	19791016	ES19790477634	19790212
FR2423166 A1	19791116	FR19790003538	19790212
FR2423166 B1	19841221	FR19790003538	19790212
GB2014425 A1	19790830	GB19790005080	19790213
GB2014425 B2	19820407	GB19790005080	19790213
IE48070 B	19840919	IE19790000271	19790212
IE790271 L	19790813	IE19790000271	19790212
IT1113020 A	19860120	IT19790020122	19790212
IT7920122 A0	19790212	IT19790020122	19790212
JP1395461 C3	19870811	JP19790015934	19790213
JP54113475 A2	19790905	JP19790015934	19790213
JP61058137 B4	19861210	JP19790015934	19790213
LU80907 A	19790607	LU19790080907	19790212
NL189845 B	19930316	NL19790001126	19790213
NL189845 C	19930816	NL19790001126	19790213
NL7901126 A	19790815	NL19790001126	19790213
SE7901211 A	19790814	SE19790001211D	19790212
SE7901211 L	19790814	SE19790001211	19790212
US4348422 A	19820907	US19780906882	19780517

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Assignee(s):(std): STUDIEN G KOHLE M B H ; STUDIENGESELLSCHAFT ; STUDIENGESELLSCHAFT KOHLE MBH
Assignee(s): STUDIENGESELLSCHAFT KOHLE MBH 4330 MUELHEIM DE ; KOHLE STUDIENGESELLSCHAFT MBH ; STUDIENGESELLSCHAFT KOHLE MBH TE MUELHEIM A D RUHR BONDSREPUBLIC DUTSLAND ; ZOSEL KURT ; STUDIENGESELLSCHAFT KOHLE MBH RUHR ; STUDIEN G KOHLE MBH ; STUDIENGESELLSCHAFT KOHLE MBH ; STUDIENGESELLSCHAFT KOHLE GMBH ; STUDIENGESELLSCHAFT KOHLE M B H ; STUDIENGESELLSCHAFT KOHLE M B H RUHR ; STUDIENGESELLSCHAFT KOHLE M B H TE MUELHEIM RUHR BONDSREPUBLIC DUTSLAND
Inventor(s):(std): KURUTO TSUOOZERU ; ZOSEL K ; ZOSEL KURT ; ZOSEL KURT DIPL CHEM DR ; ZOSEL KURT DR
Inventor(s): DR KURT ZOSEL ; K ZOSEL ; KURT ZOSEL ; ZOSEL KURT DIPL CHEM DR 5277 MARIENHEIDE DE
Agent(s): BERESKIN AND PARR
International class (IPC 8-9): A23F5/18 A23F5/22 B01D11/02 (Advanced/Invention); A23F5/00 B01D11/02 (Core/Invention)
International class (IPC 1-7): A23F1/10 A23F5/18 A23F5/22 A23F5/26
CPC: A23F5/22E B01D11/02B
European class: A23F5/22E B01D11/02B
US class: 426/427 426/475 426/478

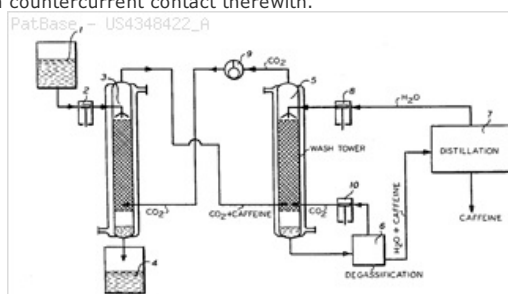
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Cited documents: US3969196 A, US3879569 A, US3843824 A, US3806619 A, US2472121 A, GB1290117 A, FR961455 A, DE2638383 A1, DE2357590 A1, DE2340566 A1, DE2119678 C3, DE2005293 A1,

Forward Citations: WO9208363, WO9114377, WO9114373, WO1110843, WO03004142, US9022040, US7276190, US6210774, US5958551, US5266342, US4996317, US4951561, US4951557, US4911941, US4820537, US4816275, US4749522, US4714617, US4511508, US2004178529, EP0489402, EP0389747, EP0320116, EP0010636, DE4038525, DE4000474, DE3902543, DE3744988, DE3713953, DE3445502, CN102781264, CN102781264, AU2011225887,

Abstract:

A process for the direct decaffeination of aqueous **coffee** extract solutions by contacting the surface of a thin film of an aqueous **coffee** extract solution with carbon dioxide under supercritical conditions of temperature and pressure to thereby remove the caffeine into the CO₂ and directly recover the aqueous **coffee** extract solution substantially free from caffeine. The contacting of the aqueous **coffee** extract solution and the CO₂ is preferably effected by passing the aqueous **coffee** extract solution downwardly through a packed column, while passing the CO₂ upwardly in countercurrent contact therewith.



Title: Method of processing roasted coffee
Priority: US20010782314 20010214 WO2002CA00183 20020213
Family:

Publication number	Publication date	Application number	Application date
AT398930 E	20080715	AT20020701117T	20020213
AU2002234448 AA	20020828	AU20020234448	20020213
CA2436389 AA	20030728	CA20022436389	20020213
DE60227238 D1	20080807	DE20026027238	20020213
EP1363501 A2	20031126	EP20020701117	20020213
EP1363501 B1	20080625	EP20020701117	20020213
US2002110626 AA	20020815	US20010782314	20010214
US6861086 BB	20050301	US20010782314	20010214
WO02063970 A2	20020822	WO2002CA00183	20020213
WO02063970 A3	20030821	WO2002CA00183	20020213

Probable Assignee: BALSAM COFFEE SOLUTIONS INC
Assignee(s):(std): 1361215 ONTARIO INC ; ANKER WILLEM ; BUCKINGHAM ROBERT ; SAN MARCO ROASTERS INC
Assignee(s): BUCKINGHAM ROBERT OLIVER ; N MARCO ROASTERS INC SA ; BALSAM COFFEE SOLUTIONS INC
Inventor(s):(std): ANKER WILLEM ; BUCKINGHAM ROBERT ; BUCKINGHAM ROBERT OLIVER
Inventor(s): ROBERT OLIVER BUCKINGHAM ; WILLEM ANKER
Agent(s): RIDOUT AND MAYBEE LLP; JEFFREY PHILIP MICHAEL; MEREK BLACKMON AND VOORHEES LLC
Designated states: AE AG AL AM AT AU AZ BA BB BE BF BG BJ BR BY BZ CA CF CG CH CI CM CN CO CR CU CY CZ DE DK DM DZ EC EE ES FI FR GA GB GD GE GH GM GN GQ GR GW HR HU ID IE IL IN IS IT JP KE KG KP KR KZ LC LI LK LR LS LT LU LV MA MC MD MG MK ML MN MR MW MX MZ NE NL NO NZ OM PH PL PT RO RU SD SE SG SI SK SL SN SZ TD TG TJ TM TN TR TT TZ UA UG UZ VN YU ZA ZM ZW
International class (IPC 8-9): A23F5/08 A23F5/10 A23F5/46 B65B31/02 (Advanced/Invention); A23F5/00 (Core/Invention)
International class (IPC 1-7): A23B4/00 A23F5/04 A23F5/10 A23F5/46 B65B31/02
CPC: A23F5/08 A23F5/105
European class: A23F5/08 A23F5/10B
US class: 426/395 426/397 426/419 426/594
[Classification Explorer](#)
Cited documents: US5916110 A, US5768859 A, US5532011 A, US5368875 A, US4957753 A, US4804550 A, US4078356 A, US4069349 A, US4004398 A, US3789888 A, FR750228 A, EP0638479 A1, CH217469 A, CH217469, CH217469,
Forward Citations: WO15126852, WO13043595, US9743798, US9629494, US9527661, US9452879, US9108794, US8541042, US8535748, US8524306, US8414953, US8114459, US8114458, US8114457, US8067049, US8043645, US7169418, US2015209792, US2015140184, US2013209626, US2011091610, US2011091609, US2011073607, US2010009039, US2009232947, US2009169703, US2008268101, US2008233265, US2007122257, US2005186307, US2003010787, JP2014527880, GB2467917, GB2467917, EP1790570, CN106470902, CN104024128,

Abstract:

A method of processing roasted **coffee** to improve the retention of carbon dioxide and aromatics liberated from the roasted **coffee**. The method involves preparing one or more containers for receiving **coffee**. The containers are purged of contained air through flushing with an inert gas. Roasted **coffee** is transported and delivered to a grinding circuit where it is ground directly into a container filling apparatus. The container filling filling apparatus delivers the ground **coffee** directly into the purged containers after which the containers are sealed to maximize the retention of carbon dioxide and aromatics liberated from the roasted **coffee** and to minimize contact of the ground roasted **coffee** with the air.

