

Search strategy

Query
(A23F-005)/IPC
(ESPRES OR ESPRESS OR ESPRESSO)/TI/AB/TX/CLMS/DESC/ODES/OBJ
((DRY 1D METHOD)/TI/AB/TX/CLMS/DESC/ODES/OBJ AND (WET 1D METHOD)/TI/AB/TX)
3 AND 1
4 AND 2

12 Documents

Publication numbers	Title	Current assignees
WO9952378 A1	Process for producing an aromatised, soluble coffee powder	NESTLE
CA2895933 A1	Coffee product	KRAFT FOODS
KR20130078144 A	Capsule coffee	BING GRAE, ...
GB200905976 D0	Foaming coffee compositions	DOUWE EGBERTS
KR20180090678 A	Enzyme treated-Coffee Extract	LG HOUSEHOLD & HEALTH CARE
WO201599490 A1	Method for pretreating green coffee to improve coffee flavor and taste	KYUNG HEE UNIVERSITY
GB200804618 D0	Foaming coffee composition	KRAFT FOODS
GB201320377 D0	Coffee product	KRAFT FOODS
JP2016013064 A	Cartridge	KAO
KR20170122531 A	Drip coffee composition	HWANG, YOUNG
KR20140080471 A	Fomes fomentarius fermentation method for producing a highly functional coffee	PARK, SEUNG JAE
KR20140080470 A	Chaga fermentation method for producing a highly functional coffee	PARK, SEUNG JAE

ZA9902645	B	2000-10-09	ZA9902645				
US6149957	A	2000-11-21	US6149957				
NO20005001	A	2000-12-07	NO20005001				
NO20005001	L	2000-12-07	NO20005001				
BR9909553	A	2000-12-12	BR9909553				
BRPI9909553	A1	2000-12-12	BRPI9909553				
EP1069830	A1	2001-01-24	EP1069830				
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US6358552	B1	2002-03-19	US6358552				
JP2002511236	A	2002-04-16	JP2002511236				
HU0105461	A2	2002-05-29	HU200105461				
HU0105461	A3	2003-02-28	HU200105461				
CN1121145	C	2003-09-17	CN1121145C				
RU2216194	C2	2003-11-20	RU2216194				
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NZ506838	A	2004-02-27	NZ-506838				
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EP1069830	B1	2004-10-13	EP1069830				
AT279118	T	2004-10-15	ATE279118				
DE69921109	D1	2004-11-18	DE69921109				
DK1069830	T3	2004-12-20	DK1069830T				
PT1069830	E	2004-12-31	PT1069830				
NZ526062	A	2005-01-28	NZ-526062				
ES2229685	T3	2005-04-16	ES2229685				
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VN0004948	B	2005-06-27	VN---4948B				
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PL192518	B1	2006-10-31	PL-192518				
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IN2492/CHENP/2005	A	2007-08-31	IN2005CN02492				
JP4181304	B2	2008-09-05	JP4181304				
IN224629	B	2008-12-05	IN-224629				
BRPI9909553	A2	2010-02-23	BR9909553				

Abstract

(EP1069830)

A process for the recovery of aroma components from coffee. A slurry of coffee grounds in an aqueous liquid is subjected to stripping for stripping aroma components from the slurry. The stripping is carried out using gas in a substantially counter-current manner to provide an aromatised gas containing aroma components. The aroma components are then collected from the aromatised gas. The aroma components may be added to concentrated coffee extract prior to drying of the

extract. The coffee powder produced has much increased and improved aroma and flavour and contains higher levels of furans and diketones.

Inventors

MANDRALIS ZENON IOANNIS

WESTFALL SCOTT

YUNKER KENNETH A

Latest standardized assignees - inventors removed

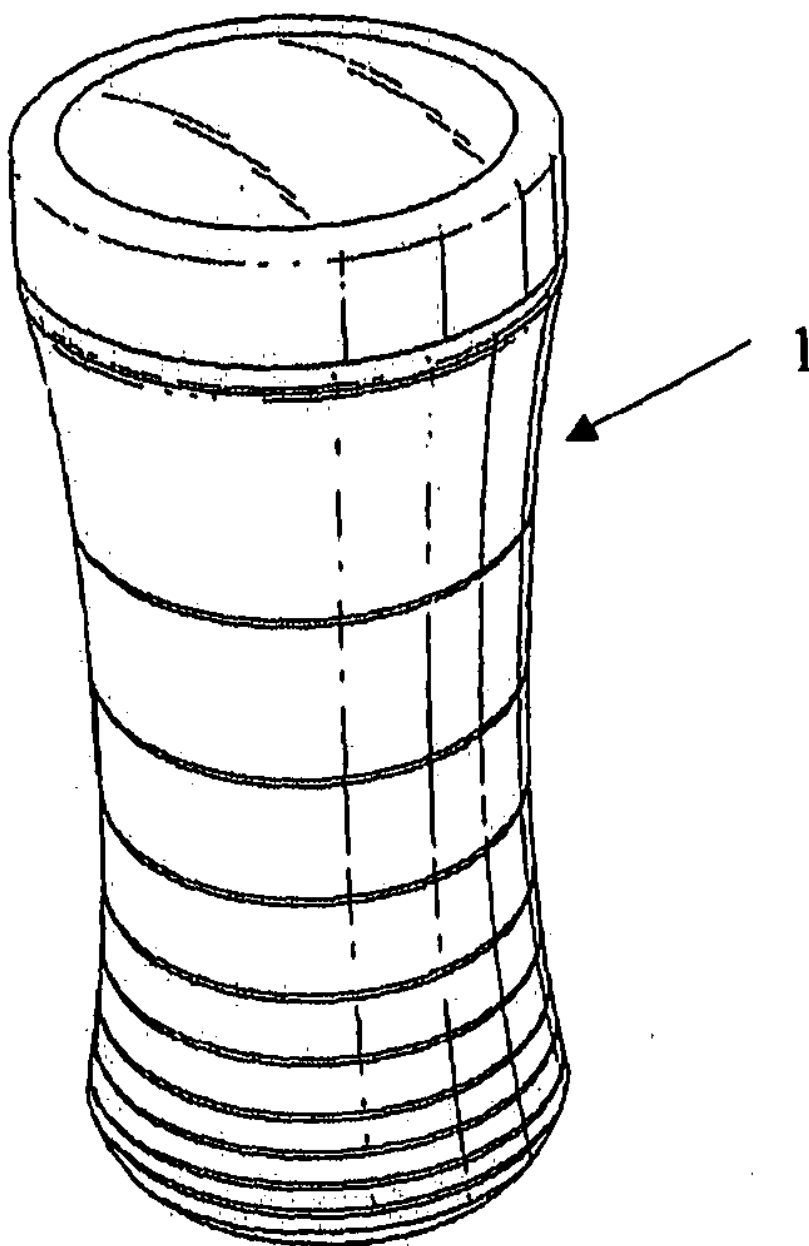
NESTLE

Family 2/12 - FAMPAT - ©Questel

Title

(EP3071044)

Coffee product

Images

WO2015075535	A1	2015-05-28	WO201575535				
AU2014351541	A1	2016-04-28	AU2014351541				
CN105813465	A	2016-07-27	CN105813465				
KR20160110359	A	2016-09-21	KR20160110359				
EP3071044	A1	2016-09-28	EP3071044				
US20160295876	A1	2016-10-13	US20160295876				
JP2016535993	A	2016-11-24	JP2016535993				
BR112016011427	A1	2017-06-20	BR112016011427				
BR112016011427	A2	2017-09-12	BR112016011427				
RU2016119236	A	2017-12-25	RU2016119236				
KR101920979	B1	2018-11-21	KR101920979				

Abstract

(EP3071044)

The present invention relates to a process for the manufacture of a roast and ground coffee powder, the process comprising the steps of: • mixing roast and ground coffee with additional coffee oil; and • roller-grinding the mixture to a roast and ground coffee particle size having a D90 of 80 microns or less.

Inventors

SMITH ABIGAIL ELIZABETH

Latest standardized assignees - inventors removed

KRAFT FOODS

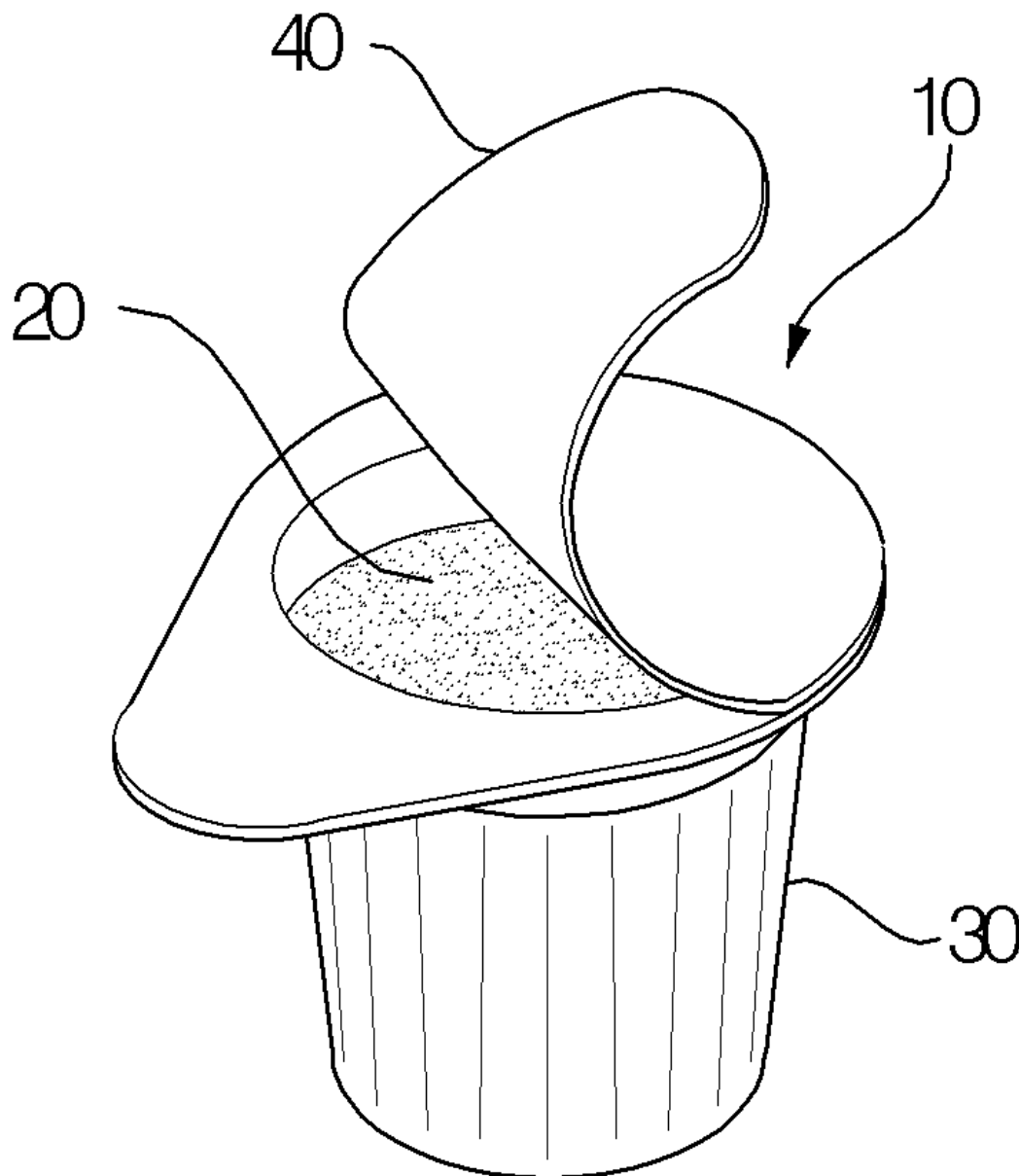
Family 3/12 - FAMPAT - ©Questel

Title

(KR20130078144)

Capsule coffee

Images

**Publication data including kind & date**[KR20130078144](#)

A

2013-07-10

KR20130078144

**Abstract**

(KR20130078144)

PURPOSE: Capsuled coffee is provided to be filled with coffee or coffee beverage containing additives besides coffee.

CONSTITUTION: Capsuled coffee (10) is manufactured by filling coffee (20) or coffee beverage containing additives besides coffee in a capsule with an opening part on the top, and covering the opening part with a cap. Coffee is at least one type **selected** from coffee liquid, espresso and Americano. The coffee beverage includes at least one **selected** from 1-30 parts by weight of saccharides, 1-10 parts by weight of syrup, 5-20 parts by weight of milk, 0.01-0.5 parts by weight of flavor components as additives and 0.5-5 parts by weight of a functional component to 100 parts by weight of coffee. The functional component is at least one **selected** from balsam pear extract, juniper extract, and mulberry leaf extract. 50-1000 parts by weight of drink are added to 100 parts by weight of the capsuled coffee to take. The drink is water or milk, and the temperature of the drink is 0-100deg.C.

Inventors

Han Hye-jung

SHIN, YOUNG SEB

Latest standardized assignees - inventors removed

BING GRAE

BINGGRAE

Family 4/12 - FAMPAT - ©Questel

Title

(EP2845491)

Foaming coffee compositions

Images

样品	泡沫体积(cm ³)	
	1 分 钟	10 分 钟
市售可得的非附聚的发泡喷雾干燥的速溶咖啡粉末	4.5	3.0
市售可得的附聚的速溶咖啡颗粒	0.0	0.0
使用实施例 1 的方法生产的本发明的附聚的发泡速溶咖啡颗粒	2.5	1.0

Publication data including kind & date

GB0905976	D0	2009-05-20	GB200905976				
WO2010116138	A1	2010-10-14	WO2010116138				
CA2757670	A1	2010-10-14	CA2757670				
KR20110134942	A	2011-12-15	KR20110134942				
EP2416666	A1	2012-02-15	EP2416666				
US20120114825	A1	2012-05-10	US20120114825				
CN102458141	A	2012-05-16	CN102458141				
JP2012522532	A	2012-09-27	JP2012522532				
BRPI1013320	A1	2012-11-27	BR201013320				
JP5237501	B2	2013-04-05	JP5237501				
RU2011144159	A	2013-05-20	RU2011144159				
CN102458141	B	2013-09-11	CN102458141B				
CA2757670	C	2014-07-15	CA2757670				
EP2416666	B1	2014-11-12	EP2416666				
UA107659	C2	2015-02-10	UA-107659				
ES2529497	T3	2015-02-20	ES2529497				
EP2845491	A1	2015-03-11	EP2845491				
BRPI1013320	A2	2015-09-01	BR201013320				
RU2567812	C2	2015-11-10	RU2567812				
EP2845491	B1	2017-06-28	EP2845491				
KR101751077	B1	2017-07-04	KR101751077				
ES2632920	T3	2017-09-18	ES2632920				
PL2845491	T3	2017-11-30	PL2845491				
BRPI1013320	B1	2019-04-02	BRPI1013320				

Abstract

(EP2845491)

The present invention relates to a method of forming an agglomerated foaming coffee composition, the method comprising the step of agglomerating a coffee composition, the majority of the coffee composition by weight consisting of particles of foaming soluble coffee, wherein at least some of the particles of foaming soluble coffee have not been milled prior to their

agglomeration.

Inventors

IMISON THOMAS PHILIP

Latest standardized assignees - inventors removed

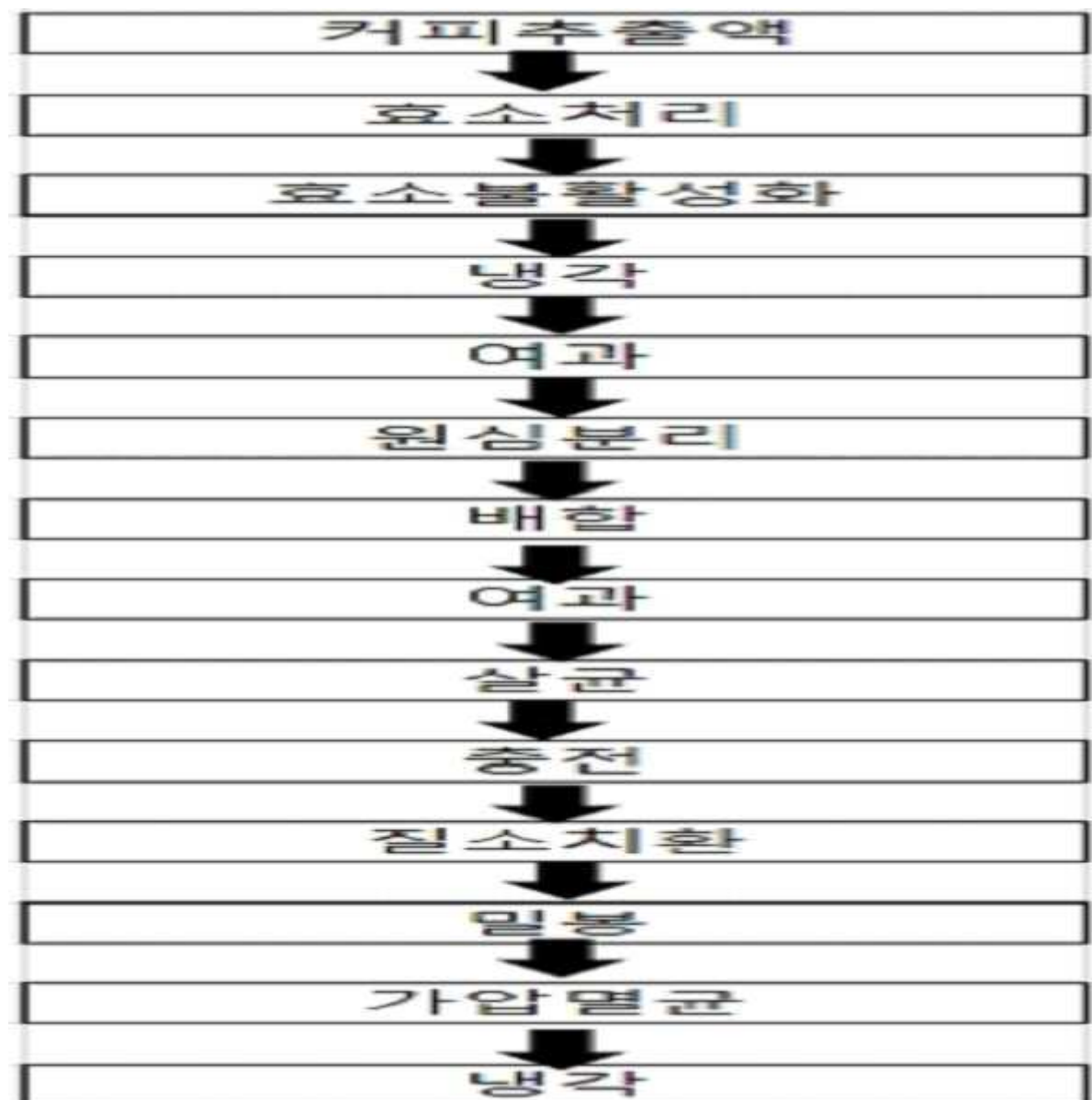
DOUWE EGBERTS

Family 5/12 - FAMPAT - ©Questel

Title

(KR20180090678)

Enzyme treated-Coffee Extract

Images**Publication data including kind & date**

[KR20180090678](#)

A

2018-08-13

KR20180090678

**Abstract**

(KR20180090678)

The present invention relates to an enzyme-treated coffee extract fermented by processing beta amylase and a pullulanase which is a hydratase of pullulan onto a coffee extract, a coffee composition having the same, and a production method thereof. According to the present invention, a high-quality coffee enhancing palatability by enhancing the organoleptic quality and a body taste of coffee can be provided. Furthermore, the coffee extract of the present invention not only can enhance a weakness such as a burn taste, a bitter taste, and a weak body taste through a pressurized extraction

technique, but also can be distributed for a long period of time as a liquid type without changing a unique flavor and physical properties.

Inventors

JUNG, CHANG YOON

LEE, YU-JIN

CHOI, HO SEOK

Latest standardized assignees - inventors removed

LG HOUSEHOLD & HEALTH CARE

Family 6/12 - FAMPAT - ©Questel

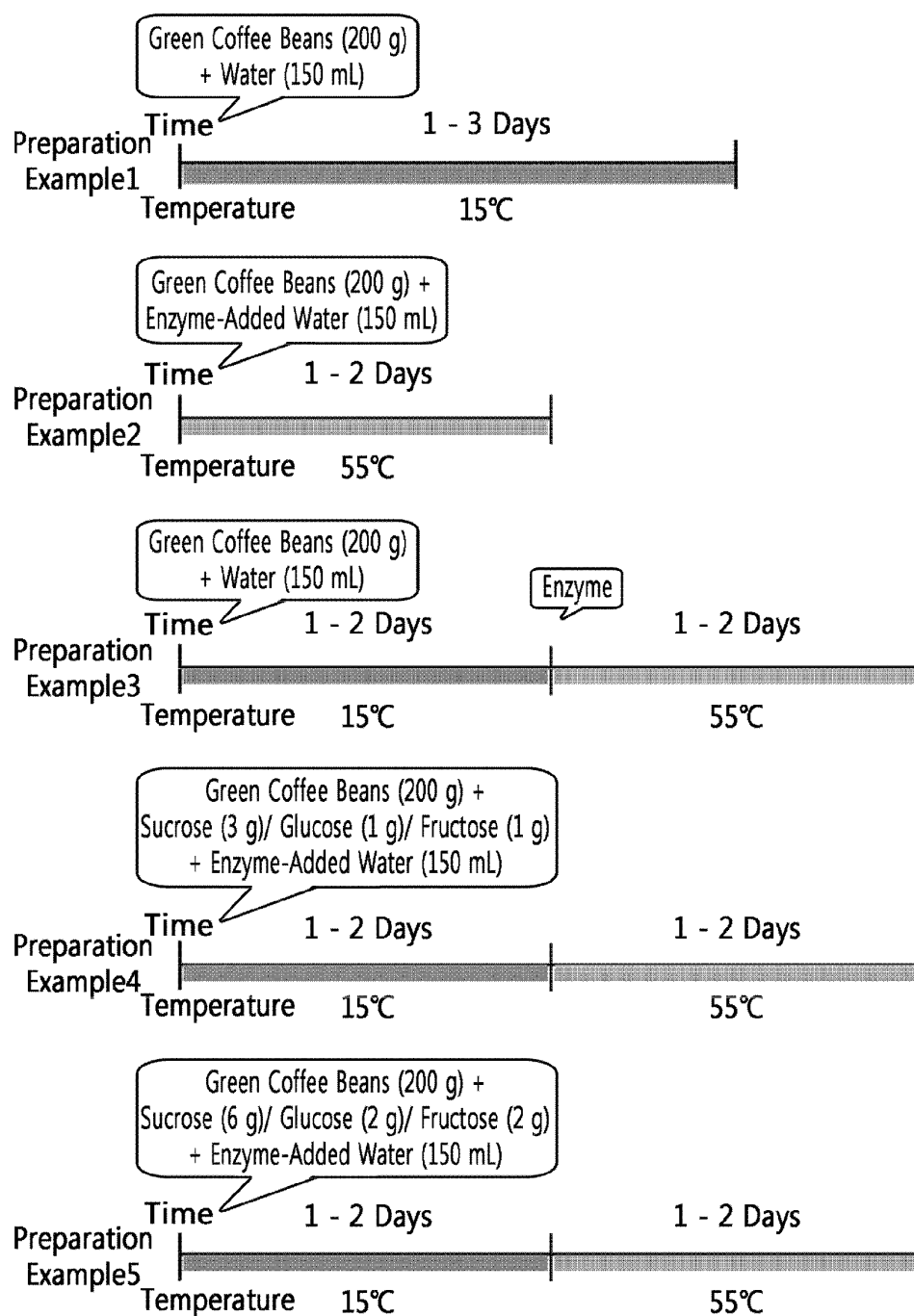
Title

(WO201599490)

Method for pretreating green coffee to improve coffee flavor and taste

Images

FIG. 1



Publication data including kind & date

WO2015099490	A1	2015-07-02	WO201599490
KR20150079438	A	2015-07-08	KR20150079438
VN48912	A	2016-09-26	VN--48912
US20160324179	A1	2016-11-10	US20160324179
KR101763456	B1	2017-08-02	KR101763456



Abstract

(WO201599490)

The present invention relates to a method for pretreating green coffee before roasting to improve coffee flavor and taste; green coffee pretreated by the method; a method for preparing a coffee extract, the method comprising a step of hot-water

extracting the prepared green coffee; and a coffee extract prepared by the method. According to the pretreatment method of the present invention, coffee which has improved taste and flavor, increased extraction efficiency, and reduced carcinogenic materials can be prepared, and thus the present invention can be widely utilized in the coffee industry.

Inventors

PARK SEUNG KOOK

Latest standardized assignees - inventors removed

KYUNG HEE UNIVERSITY

Family 7/12 - FAMPAT - ©Questel

Title

(EP2100514)

Foaming coffee composition

Images

TABLE 5

Experimental details	wt % foamable component	Steam flow rate	Bulk density	Tapped bulk density	Skeletal density	True density
	(%)	(kg/hr)	(g/cm ³)	(g/cm ³)	(g/cm ³)	(g/cm ³)
Composition produced by the method of Example 3 but without the addition of foamable component	0	40	0.275	0.292	1.48	1.48
Composition 1 produced by the method of Example 3	25	40	0.269	0.298	1.31	1.51
Composition 2 produced by the method of Example 3	25	40	0.252	0.271	1.31	1.51

Experimental details	Closed pore volume	Foam volume (cm ³)	
	(cm ³ /g)	1 minute	10 minutes
Composition produced by the method of example 3 but <u>without</u> the addition of foamable component	0.00	0	0
Composition produced by the method of example 3	0.10	4	1.75
Composition produced by the method of example 3	0.10	4	1.5

Publication data including kind & date

GB0804618	D0	2008-04-16	GB200804618
CA2654747	A1	2009-09-12	CA2654747
EP2100514	A1	2009-09-16	EP2100514
WO2009114694	A2	2009-09-17	WO2009114694
CA2718187	A1	2009-09-17	CA2718187
US20090232954	A1	2009-09-17	US20090232954
GB2458450	A	2009-09-23	GB2458450
WO2009114694	A3	2010-03-18	WO2009114694
US20110097458	A1	2011-04-28	US20110097458
CN102065700	A	2011-05-18	CN102065700



EP2100514	B1	2011-05-25	EP2100514				
AT510461	T	2011-06-15	ATE510461				
ES2364546	T3	2011-09-06	ES2364546				
JP2011528549	A	2011-11-24	JP2011528549				
RU2010141744	A	2012-04-20	RU2010141744				
GB2458450	B	2012-08-29	GB2458450				
UA103612	C2	2013-11-11	UA-103612				
JP2014094013	A	2014-05-22	JP2014094013				
JP5547098	B2	2014-05-23	JP5547098				
RU2524412	C2	2014-07-27	RU2524412				
US8968809	B2	2015-03-03	US8968809				
US20150140187	A1	2015-05-21	US20150140187				
JP2016104044	A	2016-06-09	JP2016104044				
CA2718187	C	2016-06-21	CA2718187				
JP5957476	B2	2016-06-24	JP5957476				
US9591863	B2	2017-03-14	US9591863				
CN107006658	A	2017-08-04	CN107006658				
CN102065700	B	2018-09-07	CN102065700B				
JP6455989	B2	2019-01-23	JP6455989				

Abstract

(EP2100514)

The present invention provides a foaming instant coffee composition comprising particles having a bulk density of from 0.16 to 0.45 g/cm³, said particles comprising a continuous phase comprising an instant coffee matrix and a non-continuous phase comprising particles of a foamable component containing a gas.

Inventors

IMISON TOM

Latest standardized assignees - inventors removed

KRAFT FOODS

Family 8/12 - FAMPAT - ©Questel

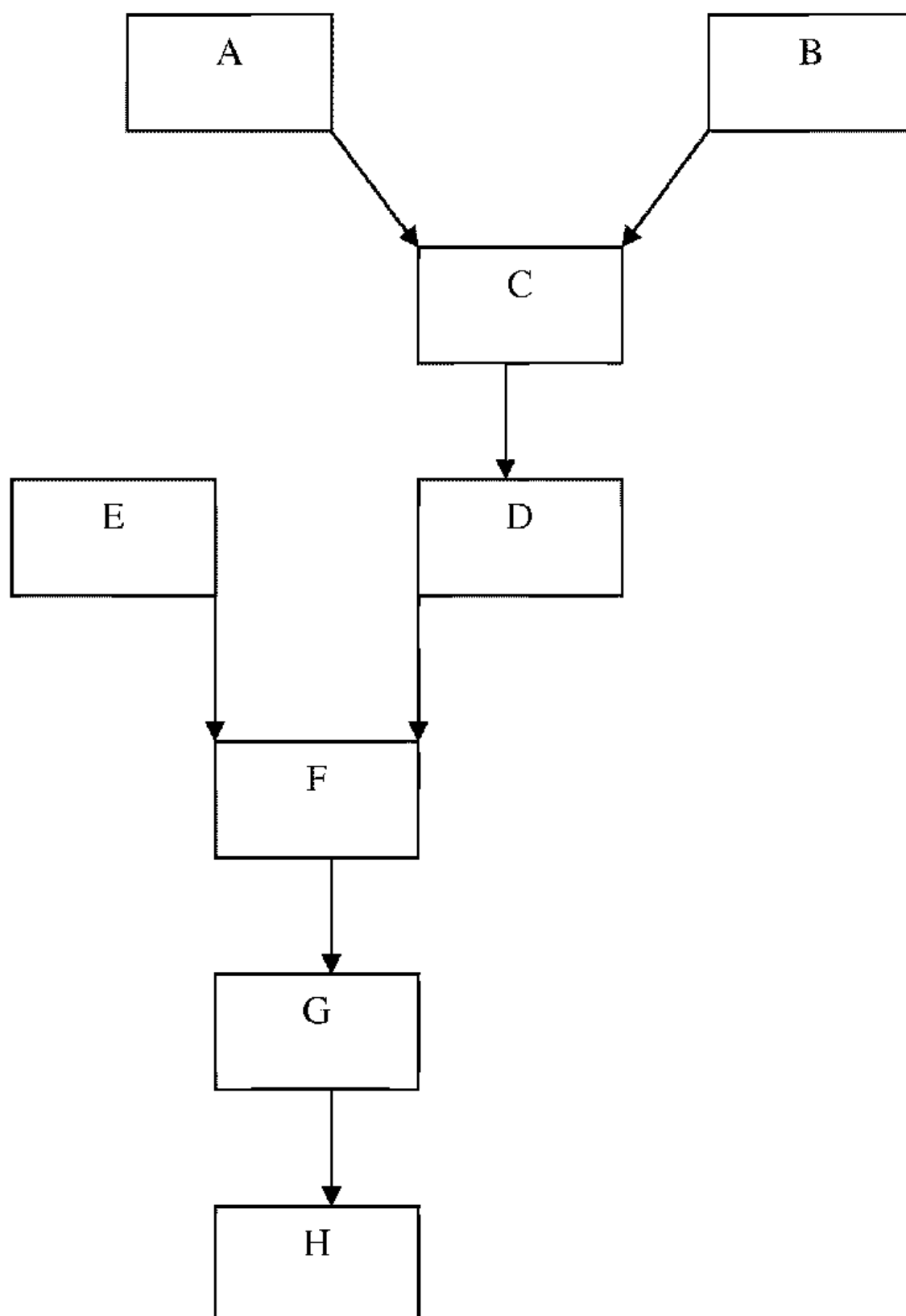
Title

(GB2520342)

Coffee product

Images

Figure 2

**Publication data including kind & date**

GB201320377	D0	2014-01-01	GB201320377
GB2520342	A	2015-05-20	GB2520342

**Abstract**

(GB2520342)

A process for the manufacture of an additive for soluble coffee comprising the steps of mixing roast and ground coffee with additional coffee oil and roller-grinding the mixture to a roast and ground coffee particle size having a D90 of 80 microns or less. Preferably roast and ground coffee beans (A) with a D50 of from 0.2-1.5mm are added to additional coffee oil (B) and mixed in a mixer (C). The mixture is transferred to a roller-grinder (D) with smooth roller pairs and ground at ambient temperature to form an additive. The additive is passed to a further mixer (F) containing a liquid coffee extract (E). This second mixture is then freeze-dried in a freeze-dryer (G) and then packaged in a packaging machine (H).

Inventors

SMITH ABIGAIL ELIZABETH

Latest standardized assignees - inventors removed

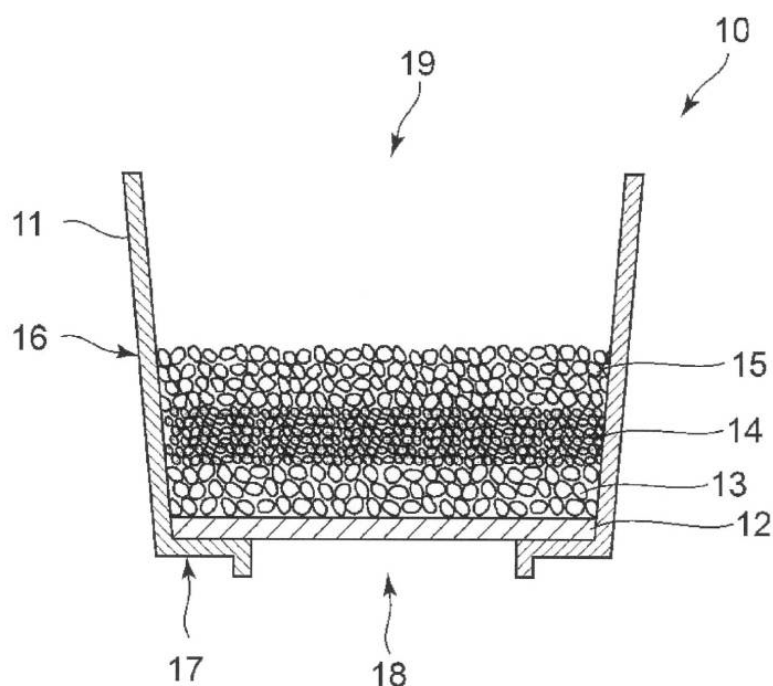
KRAFT FOODS

Family 9/12 - FAMPAT - ©Questel

Title

(JP2016013064)

Cartridge

Images**Publication data including kind & date**

JP2016013064	A	2016-01-28	JP2016013064
JP6410298	B2	2018-10-24	JP6410298

**Abstract**

(JP6410298)

PROBLEM TO BE SOLVED: To provide a cartridge which can allow a coffee drink to be prepared easily, which drink contains high-concentration chlorogenic acids, gives rich sweetness or flavor passing through the nose, is suppressed in miscellaneous tastes and has an excellent balance between taste and flavor. **SOLUTION:** The cartridge is used for making water pass through a cartridge body to prepare a cup of the coffee drink. The following components (A)-(C) are piled successively in the cartridge body along the water flow direction. The component (A) is a first roasted coffee bean having 20-35 L value. The component (B) is a porous adsorption body. The component (C) is one or more **selected** from a second roasted coffee bean having the L value lower than that of the first roasted coffee bean and a dried product of the coffee essence obtained from the second roasted coffee bean.

Inventors

Yusuke Okamura

Tatsuya Ura grass

Latest standardized assignees - inventors removed

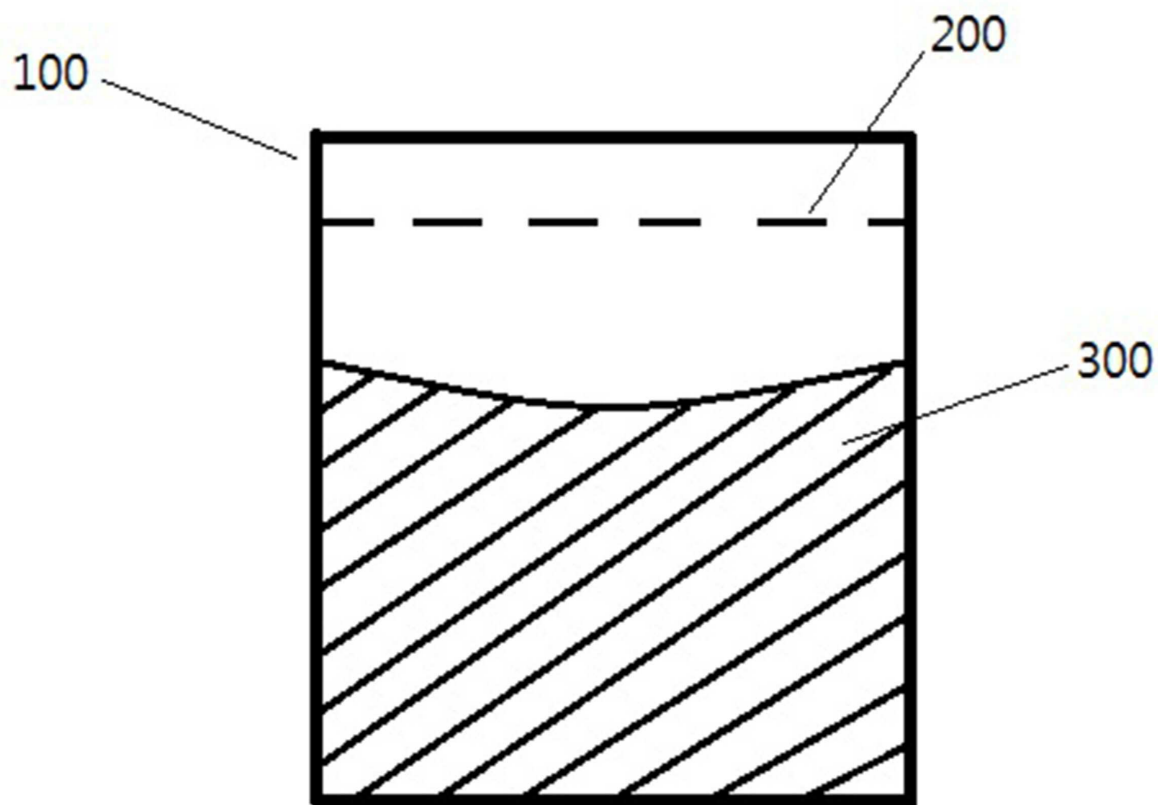
KAO

Family 10/12 - FAMPAT - ©Questel

Title

(KR20170122531)

Drip coffee composition

Images**Publication data including kind & date**[KR20170122531](#)

A

2017-11-06

KR20170122531

**Abstract**

(KR20170122531)

The present invention relates to a drip coffee composition. More specifically, the present invention relates to a drip coffee composition consisting of vegetable cream power, coconut sugar, and orange extract powder in addition to ground coffee. The drip coffee composition of the present invention ensures deep flavor and aroma of coffee by adding vegetable cream, coconut sugar, and the orange extract powder into coffee prepared only with coffee beans in previous methods, thereby satisfying preference of consumers and ensuring high applicability in food industries.

Inventors

HWANG, YOUNG

Family 11/12 - FAMPAT - ©Questel

Title

(KR20140080471)

Fomes fomentarius **fermentation** method for producing a highly functional coffee**Publication data including kind & date**[KR20140080471](#)

A

2014-06-30

KR20140080471



Abstract

(KR20140080471)

The present invention relates to a manufacturing method of highly functional coffee which is fermented with *Fomes fomentarius*. More specifically, the manufacturing method of the highly functional coffee which is fermented with the *Fomes fomentarius* comprises; (a) a step of drying the *Fomes fomentarius* within 5% of moisture content and grounding the *Fomes fomentarius* into a size of 100 μm - 200 μm ; (b) a step of mixing the ground *Fomes fomentarius* powder of the step (a) with purified water in a volumetric ratio of 1:2-1:3; (c) a step of fermenting a material of the (b) step at 25-35°C for 2-5 days, and filtering and preparing the material; (d) a step of mixing the ground *Fomes fomentarius* powder of the step (a) with purified water in a volumetric ratio of 1:3-1:5 and extracting the mixture at 80-100°C for 1-3 hours before filtering and preparing the mixture; (e) a step of mixing the material of the step (c) with the material of the step (d) in a ratio of 1:5-1:10; (f) a step of preparing coffee beans having the moisture content of 10-20%; (g) a step of mixing the dried coffee beans of the step (f) with the material of the step (e) in a weight ratio of 1:1-1:5; (h) a step of fermenting the mixed material of the step (g) at 10-39°C for 1-48 hours; (i) a step of removing moisture from the coffee beans by picking up the coffee beans of the step (h); (j) a step of drying the coffee beans of the step (h) into the moisture content of 8-15%; and (k) a step of roasting the coffee beans of the step (h) at 150-250°C for 10-50 minutes and commercializing the coffee beans.

Inventors

PARK, SEUNG JAE

PARK, CHANG HA

Family 12/12 - FAMPAT - ©Questel

Title

(KR20140080470)

Chaga **fermentation** method for producing a highly functional coffee**Publication data including kind & date**[KR20140080470](#)

A

2014-06-30

KR20140080470

**Abstract**

(KR20140080470)

The present invention relates to a manufacturing method of high functional coffee which is fermented with Chaga. More specifically, a manufacturing method of high functional coffee which is fermented with Chaga comprises (a) a step of drying Chaga to be within 5% of a moisture content and smashing each of the dried product into the size of 100 μm to 200 μm ; (b) a step of mixing purified water with the smashed Chaga powder of the step (a) as a volumetric ratio of 1 : 2 to 1 : 7; (c) a step of extracting a material of the step (b) at 35°C to 65°C for 1 to 5 hours; (d) a step of obtaining an extract by filtering the material of the step (c); (e) a step of preparing coffee beans having the moisture content of 10 % to 20 %; (f) a step of mixing the dried coffee beans of the step (e) with the extract of the step (d) as a weight ratio of 1 : 1 to 1 : 3; (g) a step of fermenting the mixed material of the step (f) at 10°C to 39°C for 1 to 48hours; (h) a step of removing moisture by picking up the coffee beans of the step (g); (i) a step of drying and preparing the coffee beans of the step (h) to have the moisture content of 8% to 15%; and (j) a step of roasting the coffee beans of the step (h) at 150°C to 250°C for 10 to 50 minutes and commercializing the roasted product.

Inventors

PARK, SEUNG JAE

PARK, CHANG HA