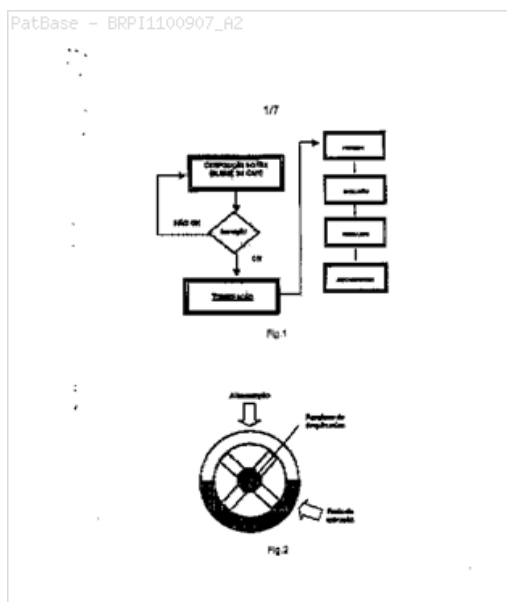


Search history

Search 1: Esprés or espress or espresso (Results 7438)
Search 2: IC=(A23F5) (Results 12874)
Search 3: blend+ and (arabica w1 coffee) (Results 163)
Search 4: harvest or crop gamer or gather or collect or pickup (Results 1000000)
Search 5: depulped or hulling (Results 5265)
Search 6: fermentation (Results 257068)
Search 7: 2 and 3 (Results 82)
Search 8: 7 and 1 (Results 26)

Abstract: Source: BRPI1100907A [PT] PROCESSO DE AUTOMACCO INDUSTRIAL PARA QUEBRA MOLECULAR, MICRONIZACCO, HOMOGENEIZACCO, PADRONIZACCO E SOLUBILIZACCO DO GRCO DE CAFE SECO, TORRADO E MOIDO OU DE POLIMEROS NATURAIS DE SEMENTES, FRUTAS, HORTALICAS E LEGUMES PARA PRODUCCO DE FASE SALIDA E FUNDIDA E SOLUCCO CONCENTRADA SALIDA, SOLEVEL E LIQUIDA - A presente invencao refere-se a um processo tecnologico de automaccao industrial por manufatura e operacoes unitarias para quebra molecular, micronizar, homogeneizar, padronizar e solubilizar o grau de cafe torrado e moido sem aditivos quimicos e sem producao de dejetos e efluentes, produto padronizado, com rendimento, e aproveitamento total do cafe seco; torrado; moido, com fibra soluvel e natural para acondicionamento ou utilizacao em alimentos ou ser usado em coadores, filtros e maquinas para expresso. Alem de possibilitar tal processo para polimeros naturais de sementes, frutas, hortalias e legumes.

Classifications:
International (IPC 8-9): A23F5/10 (Advanced/Invention)



Publication number	Publication date	Application number	Application date
BRPI1100907 A2	20130213	BR2011PI00907	20110310

BR2011PI00907 20110310

Probable Assignee:	DIAS CARLOS ALBERTO TEIXEIRA
Assignee(s): (std):	DIAS CARLOS ALBERTO TEIXEIRA
Assignee(s):	CARLOS ALBERTO TEIXEIRA DIAS
Inventor(s): (std):	DIAS CARLOS ALBERTO TEIXEIRA
Inventor(s):	CARLOS ALBERTO TEIXEIRA DIAS

Title: HEALTHY COFFEE AND METHODS OF ITS PRODUCTION

Abstract: The present invention relates to a method for producing a coffee **blend** and the coffee **blend** obtained by this method, wherein the coffee **blend** is characterized in that a coffee drink brewed from said coffee **blend** contains high amounts of chlorogenic acids (CGA) and N-methylpyridinium cations (NMP) and optionally, low amounts of carboxylic acid-5-hydroxy-tryptamides (C5-HT), has a superior antioxidative activity.

Classifications:

International (IPC 8-9): A23F A23F5/02 A23F5/04 A23F5/20

A23F5/24 (Advanced/Invention);

A23F5/00 (Core/Invention);

A23F (Subclass/Invention)

CPC: A23F5/046 A23F5/04

European: A23F5/04

US: 426/433 426/466 426/594 426/595 426/629

PatBase - US2013156928_AA

Patent Application Publication Jan. 30, 2013 Sheet 1 of 27 US 2013/0156928 A1

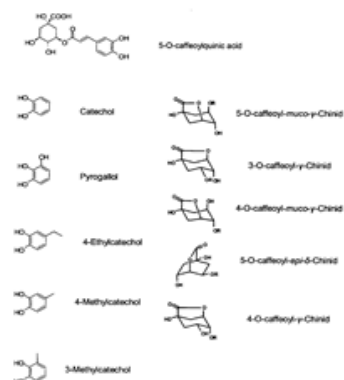


Figure 1

Family:

Publication number	Publication date	Application number	Application date
AU2011247346 AA	20111103	AU20110247346	20110427
AU2011247346 BB	20131205	AU20110247346	20110427
BR112012027921 A2	20150915	BR20121127921	20110427
BR112012027921 B1	20180206	BR20121127921	20110427
CA2796227 AA	20121012	CA20112796227	20110427
CA2796227 C	20141014	CA20112796227	20110427
CN102917595 A	20130206	CN201180021922	20110427
CN102917595 B	20160106	CN201180021922	20110427
DE602011003502 D1	20131219	DE201160003502T	20110427
DK2467026 T3	20131216	DK20110723868T	20110427
EP2382868 A1	20111102	EP20100004602	20100430
EP2467026 A1	20120627	EP20110723868	20110427
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ES2441564 T3	20140205	ES20110723868T	20110427
IL222476 A0	20121231	IL20110222476	20110427
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US8524307 BB	20130903	US20110643011	20110427
WO11134656 A1	20111103	WO2011EP02118	20110427
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Priority:

EP20100004602 20100430 EP20110723868 20110427 WO2011EP02118 20110427

Probable Assignee: TCHIBO GMBH

Assignee(s): (std): BAKURADZE TAMARA ; BOETTLER UTE ; BYTOF GERHARD ; EGGERS RUDOLF ; EISENBRAND GERHARD ; LANTZ INGO ; STIEBITZ HERBERT ; TCHIBO GMBH ; SOMOZA VERONIKA ; KOTYCZKA CHRISTINE ; RUBACH MALTE ; MARKO DORIS ; LANG ROMAN ; HOFMANN THOMAS ; WAHL ANIKA

Assignee(s): TCHIBO GMBHUEBERSEERING 1822297HAMBURGDE

Inventor(s): (std): HOFMANN THOMAS ; SOMOZA VERONIKA ; LANG ROMAN ; RUBACH MALTE ; EISENBRAND GERHARD ; BAKURADZE TAMARA ; BOETTLER UTE ; EGGERS RUDOLF ; KOTYCZKA CHRISTINE ; MARKO DORIS ; WAHL ANIKA ; INGO LANTZ ; HERBERT STIEBITZ ; MALTE RUBACH ; ROMAN LANG ; ANIKA WAHL ; VERONIKA SOMOZA ; DORIS MARKO ; UTE BOETTLER ; THOMAS HOFMANN ; GERHARD EISENBRAND ; CHRISTINE KOTYCZKA ; RUDOLF EGGERS ; GERHARD BYTOF ; TAMARA BAKURADZE ; SOMOZA

VERINIKA ; BAKURADZE TAMARA ; BOTTLER UTE ; LANTZ INGO DR ; STIEBITZ HERBERT ; BYTOF GERHARD DR ; LANTZ INGO ; BYTOF GERHARD

Inventor(s):

KOTYCZKA CHRISTINEDE ; WAHL ANIKADE ; MARKO DORISAT ; LANG ROMANDE ; BOETTTLER UTEAT ; STIEBITZ HERBERTDE ; BYTOF GERHARDDE ; EGGERS RUDOLFDE ; SOMOZA VERONIKAAT ; EISENBRAND GERHARDDE ; LANTZ INGODE ; HOFMANN THOMASDE ; RUBACH MALTEDE ; BAKURADZE TAMARADE ; KOTYCZKA CHRITINE ; TAMARA BARKURADZE

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CULLENS PATENT AND TRADE MARK ATTORNEYS; SPRUSON AND FERGUSON; CULLENS PTY LTD; PERLEY ROBERTSON HILL AND MCDUGALL LLP; BORDEN LADNER GERVAIS LLP; MUELLER BORE AND PARTNER PATENTANWAELE PARTG MBB; MUELLER BORE AND PARTNER PATENTANWAELE; MUELLER BORE AND PARTNER PATENTANWAELE; DE ELZABURU ALBERTO; REINHOLD COHN AND PARTNERS; SAEGUSA AND PARTNERS; MILAGROS A; PERGAMENT GILMAN AND CEPEDA LLP; EDWARD D; LENHARD KONSTANZE

Designated states:

AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IS IT JP KE KG KM KN KP KR KZ LA LC LI LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY MZ NA NE NG NI NL NO NZ OM PE PG PH PL PT RO RS RU SC SD SE SG SI SK SL SM SN ST SV SY SZ TD TG TH TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: TREATING SOLUBLE COFFEE

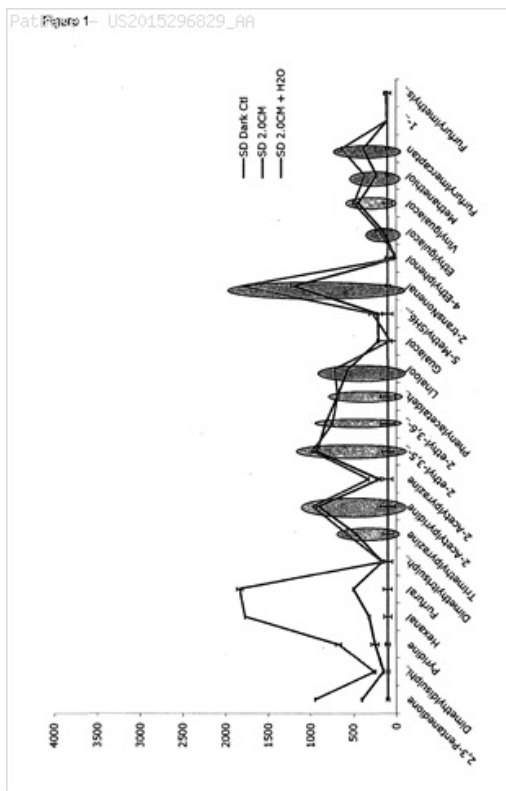
Abstract: The present invention provides a method for treating soluble coffee, the method comprising: providing a soluble coffee powder; providing a coffee oil in an amount of from 0.5 to 4 wt percent relative to the soluble coffee powder; providing water in an amount of from 1 to 3 wt percent relative to the soluble coffee powder; and mixing the soluble coffee powder with the coffee oil and then with the water.

Classifications:

International (IPC 8-9): A23F5/08 A23F5/10 A23F5/24 A23F5/28 A23F5/36 A23F5/40 A23F5/46 A23F5/50 (Advanced/Invention)

CPC: A23F5/40 A23F5/405 A23F5/46 A23F5/08 A23F5/10 A23F5/28
A23F5/36 A23F5/50

US: 426/507 426/595



Family:

Publication number	Publication date	Application number	Application date
AR093632 AA	20150617	AR2013P104373	20131127
AU2013350899 AA	20140605	AU20130350899	20131115
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CA2888761 C	20170718	CA20132888761	20131115
CN104797140 A	20150722	CN201380059608	20131115
DE602013020768 D1	20170614	DE201360020768T	20131115
EP2925154 A2	20151007	EP20130819069	20131115
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KR101811929 B1	20180125	KR20157013389	20131115
KR20150072452 A	20150629	KR20157013389	20131115
MX2015006388 A1	20150721	MX20150006388	20131115
NZ706983 A	20160527	NZ20130706983	20131115
RU2015113322 A	20170111	RU20150113322	20131115
RU2636347 C2	20171122	RU20150113322	20131115
UA112132 C2	20160725	UA20150003067	20131115
US2015296829 AA	20151022	US20130646658	20131115
WO14083422 A2	20140605	WO2013IB02817	20131115
WO14083422 A3	20140912	WO2013IB02817	20131115

Priority:

GB20120021415 20121128 EP20130819069 20131115 WO2013IB02817 20131115

Probable Assignee: KRAFT FOODS R AND D INC

Assignee(s): (std): DOUWE EGBERTS BV ; DOUWE EGBERTS BV KONINKLL ; KRAFT FOODS R AND D INC

Assignee(s): MONDELEZ UK R AND D LTD ; PENNER AMY L

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Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BN BR BW BY BZ CA CF CG CH CI CL CM CN CO CR
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Title: COFFEE WITH ENHANCED FLAVOR PROVIDED BY 3,7-DIMETHYLOCTA-1,6-DIEN-3-OL

Abstract: A coffee product and process are provided which produce a coffee product having elevated levels of 3,7-dimethylocta-1,6-dien-3-ol. In various forms, the coffee product is dry roast and ground coffee or a dry soluble coffee product such as a powder or granule form. The process includes adding 3,7-dimethylocta-1,6-dien-3-ol to roast and ground coffee or a soluble coffee to produce an enhanced coffee flavor beverage, or to an extract or solution thereof.

Classifications:

International (IPC 8-9): A23F5/00 A23F5/02 A23F5/10 A23F5/14 A23F5/46 A23L1/22 A23L2/56 A23L27/00 (Advanced/Invention);

A23F5/00 A23F5/14 A23L1/22 (Advanced/Non-invention)

International (IPC 1-7): A23L1/22

CPC: A23L27/2026 A23F5/46 A23L2/56 A23F5/14

European: A23F5/14 A23F5/46 A23L1/226B4B A23L2/56

US: 426/433 426/433S 426/534 426/534P 426/534S 426/590 426/594 426/595 426/93 426/93P

Family:

Publication number	Publication date	Application number	Application date
AT519375 E	20110815	AT20040777009T	20040625
AU2004251751 AA	20050106	AU20040251751	20040625
AU2004251751 BB	20100211	AU20040251751	20040625
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KR20060092044 A	20060822	KR20057024801	20040625
MA27974 A1	20060703	MA20060028711	20060106
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US2011076365 AA	20110331	US20100963162	20101208
US7892587 BB	20110222	US20040562394	20040625
WO05000031 A2	20050106	WO2004US20241	20040625
WO05000031 A3	20050310	WO2004US20241	20040625

Priority:

US20030482008P 20030625 EP20040777009 20040625 US20040562394 20040625
WO2004US20241 20040625 US20060562394 20060516 US20100963162 20101208

Probable Assignee: INTERCONTINENTAL GREAT BRANDS LLC

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Designated states: AE AG AL AM AT AU AZ BA BB BE BF BG BJ BR BW BY BZ CA CF CG CH CI CM CN CO CR CU CY CZ DE DK DM DZ EC EE EG 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 NA NE NI NL NO NZ OM PG PH PL PT RO RU SC SD SE SG SI SK SL SN SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW

Title: COFFEE PRODUCT

Abstract: 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.

Classifications:

International (IPC 8-9): A23F5/08 A23F5/10 A23F5/12 A23F5/14

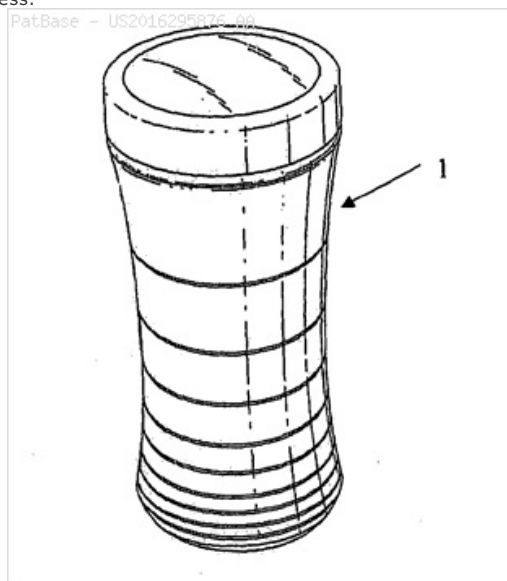
A23F5/26 A23F5/32 A23F5/34 A23F5/40

A23F5/46 (Advanced/Invention)

CPC: A23F5/12 A23F5/14 A23F5/267 A23F5/32 A23F5/34 A23F5/465

A23F2200/00 A23V2250/2108 A23F5/08 A23F5/405 A23F5/46

US: 426/595



Family:

Publication number	Publication date	Application number	Application date
AU2014351541 AA	20160428	AU20140351541	20141107
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CA2895933 AA	20150619	CA20142895933	20141107
CN105813465 A	20160727	CN201480063846	20141107
EP3071044 A1	20160928	EP20140806717	20141107
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GB201400957 A0	20140305	GB20140000957	20140121
GB2520342 A1	20150520	GB20130020377	20131119
JP2016535993 T2	20161124	JP20160528908T	20141107
KR101920979 B1	20181121	KR20167016173	20141107
KR20160110359 A	20160921	KR20167016173	20141107
RU2016119236 A	20171225	RU20160119236	20141107
US2016295876 AA	20161013	US20140654822	20141107
WO15075535 A1	20150528	WO2014IB02513	20141107

Priority:

GB20130020377 20131119 GB20140000957 20140121 WO2014IB02513 20141107

Probable Assignee: KRAFT FOODS R AND D INC

Assignee(s): (std): DOUWE EGBERTS BV ; KONINKL DOUWE EGBERTS BV ; KRAFT FOODS R AND D INC ; KRAFT FOODS R AND D INC

Assignee(s): READING SCIENTIFIC SERVICES LTD ; SMITH ABIGAIL ELIZABETH ; DOUWE EGBERTS BV KONINKLL

Inventor(s): (std): SMITH ABIGAIL ELIZABETH ; ABIGAIL ELIZABETH SMITH ; BAUER URS

Agent(s): GRIFFITH HACK; GOWLING LAFLEUR HENDERSON LLP; BOULT WADE TENNANT

Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BN BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IR IS IT JP KE KG KM KN KP KR KZ LA LC LI LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY MZ NA NE NG NI NL NO NZ OM PA PE PG PH PL PT QA RO RS RU RW SA SC SD SE SG SI SK SL SM SN ST SV SY SZ TD TG TH TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: CONCENTRATED COFFEE EXTRACT

Abstract: Provided is a concentrated coffee extract solution having a rich sweet aroma and a clear aftertaste. The concentrated coffee extract solution contains the following components (A) and (B): (A) at least one pyrazine selected from 2-methylpyrazine, 2,5-dimethylpyrazine, 2,6-dimethylpyrazine, ethylpyrazine, 2-ethyl-5-methylpyrazine, 2-ethyl-6-methylpyrazine, 2-ethyl-3-methylpyrazine, 2-ethyl-3,5-dimethylpyrazine and 3,5-dimethyl-2-methylpyrazine, and (B) at least one guaiacol selected from guaiacol, 4-ethylguaiacol and 4-vinylguaiacol. A content weight ratio [(B)/(A)] of the component (B) to the component (A) is 0.6 or smaller.

Classifications:

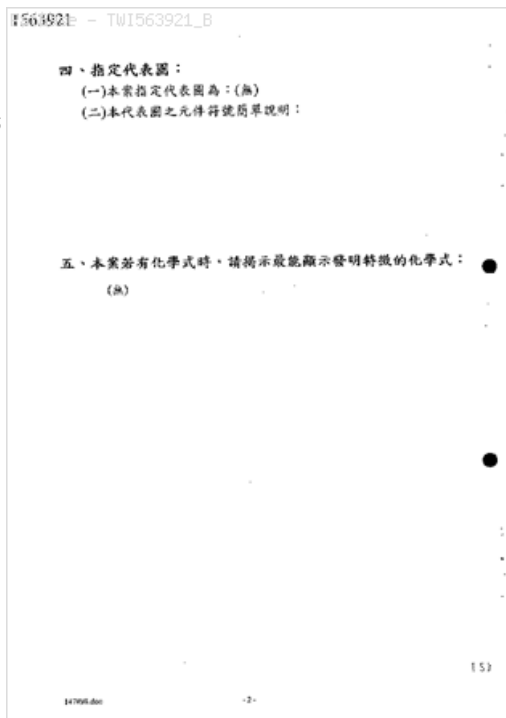
International (IPC 8-9): A23F5/16 A23F5/18 A23F5/24 A23F5/28 A23F5/36 A23F5/46 A23F5/50 B01D39/04 (Advanced/Invention); B01D39/04 (Advanced/Non-invention);

A23F5/24 (Core/Non-invention)

CPC: A23F5/28 A23F5/243 A23F5/16 A23F5/18 A23F5/185 A23F5/505

European: A23F5/24B A23F5/28

US: 1/1 426/492 426/534 426/590 426/594 426/594P 426/650



Family:

Publication number	Publication date	Application number	Application date
BRPI1011878 A2	20160802	BR2010PI11878	20100421
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CN102421300 B	20141001	CN201080018882	20100421
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CN103636878 B	20160224	CN201310636754	20100421
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TWI563921 B	20170101	TW20100113110	20100426
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US2014227417 AA	20140814	US20140258351	20140422
US8747937 BB	20140610	US20100318013	20100421
US9339047 BB	20160517	US20140258351	20140422
WO10125770 A1	20101104	WO2010JP02869	20100421

Priority:

JP20090109211	20090428	JP20090288155	20091218	CN201080018882	20100421
EP20100769471	20100421	JP20100097722	20100421	EP20160151666	20100421
WO2010JP02869	20100421	US20120318013	20120111	US20140258351	20140422

Probable Assignee: KAO CORP

Assignee(s): (std): DOMON SAYAKA ; HAYAKAWA YOSHINOBU ; KAO CORP ; OGURA YOSHIKAZU ; YAMAMOTO SHINJI ; KAO KORP OREJSHN

Inventor(s): (std): OGURA YOSHIKAZU ; YAMAMOTO SHINJI ; DOMON SAYAKA ; HAYAKAWA YOSHINOBU ; SAYAKA DOMON ; YOSHINOBU HAYAKAWA ; SHINJI YAMAMOTO ; KHAYAKAVA JOSINOBU ; DOMON SAJAKA ; OGURA JOSIKAZU ; KHAJAKAVA JOSINOBU

Inventor(s): HAYAKAWA YOSHINOBU TOKYO ; DOMON SAYAKA TOKYO ; OGURA YOSHIKAZU TOKYO ; YOSHIKAZU OGURA

Agent(s): HOFFMANN EITLE PATENT U RECHTSANWAELTE PARTMBB; HOFFMANN EITLE; TAKANO TOSHIO; PATENT CORPORATE BODY ARUGA PATENT OFFICE; MURATA MASAKI; NAKAJIMA TOSHIO; ARUGA MITSUYUKI; YAMAMOTO HIROTO; OOO YURIDICHESKAYA GORODISSKIJ I PARTNERY FA; OBLON SPIVAK MCCLELLAND MAIER AND NEUSTADT LLP; OBLON MCCLELLAND MAIER AND NEUSTADT LLP

Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IS IT KE KG KM KN KP KR KZ LA LC LI LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY MZ NA NE NG NI NL NO NZ OM PE PG PH PL PT RO RS RU SC SD SE SG SI SK SL SM SN ST SV SY SZ TD TG TH TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: METHOD FOR PREPARING A LONG COFFEE WITH CREMA FROM A CAPSULE IN A CENTRIFUGAL COFFEE MACHINE, CAPSULE AND LIQUID COFFEE EXTRACT THEREOF

Abstract: Method for producing a long coffee extract from a capsule in a coffee machine comprising: providing a capsule containing a predetermined dose of roast and ground coffee and the machine supplying hot water within the capsule, extracting liquid coffee extract from the capsule by rotating the capsule about its central axis in the machine for centrifuging and extracting the liquid coffee extract towards the periphery of the capsule while the machine continuing supplying hot water, the machine collecting the liquid coffee extract from the capsule and dispensing the coffee extract in a receptacle; wherein the liquid coffee extract is formed with coffee foam (i.e., 'crema') which exhibits, in a receptacle of reference, an initial height higher than 15 mm in the receptacle, such coffee foam being stable by retaining more than 50 percent of its initial height at 180 seconds after extraction and, wherein the roast and ground coffee has a weight of from 11 to 14 grams, a mean particle size D_{4,3} of from 200 to 500 micrometer and a roasting degree of from 50 to 80 CTN.

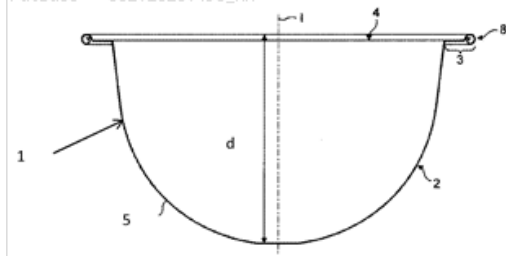
Classifications:

International (IPC 8-9): A23F5/36 A47J31/22 (Advanced/Invention)

CPC: A23F5/36 A47J31/22

US: 426/433 426/594 426/77

PatBase - US2015230493_AA



Family:

Publication number	Publication date	Application number	Application date
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CA2935894 AA	20160705	CA20142935894	20140317
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IN201617021078 A	20160831	IN201617021078	20160620
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RU2016137193 A	20180322	RU20160137193	20140317
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US2015230493 AA	20150820	US20150624725	20150218
WO15124218 A1	20150827	WO2014EP55262	20140317

Priority:

EP20140155811 20140219 RU20160137193 20140317 WO2014EP55262 20140317

Probable Assignee: NESTEC SA

Assignee(s): (std): NESTEC SA ; NESTEC SA ; NESTEC S A

Assignee(s): RODRIGUEZ RODRIGUEZ ALEXIS ALBERTO ; RIBEIRO STEPHANIE ; RIBEIRO DIANA ; KESSLER PHILIPPE ; LEFEBVRE PAUTIGNY FLORENT ; NESTEC S A ; BESSANT ANTHONY ; CORTES NARVAEZ VICTORIA ; EGLI ANTON ; JEREZ ACEVADO TATIANA ISABEL

Inventor(s): (std): BESSANT ANTONI ; BESSANT ANTHONY ; CORTES NARVAEZ VICTORIA ; EGLI ANTON ; JEREZ ACEVADO TATIANA ISABEL ; KESSLER FILIPP ; KESSLER PHILIPPE ; KHERES ASEVADO TATYANA ISABEL ; KORTES NARVAES VIKTORIYA ; LEFEBRE PAUTIGNY FLORENT ; LEFEBVRE PAUTIGNY FLORENT ; LEFEVR POTINI FLORAN ; RIBEIRO DIANA ; RIBEIRO STEPHANIE ; RIBEIRO DIANA ; RIBEIRO STEFANI ; RODRIGES RODRIGES ALEKSIS ALBERTO ; RODRIGUEZ RODRIGUEZ ALEXIS ALBERTO

Inventor(s): STEPHANIE RIBEIRO ; TATIANA ISABEL JEREZ ACEVADO ; VICTORIA CORTES NARVAEZ ; PHILIPPE KESSLER ; FLORENT LEFEBRE PAUTIGNY ; ALEXIS ALBERTO RODRIGUEZ RODRIGUEZ ; ANTHONY BESSANT ; ANTON EGLI ; DIANA RIBEIRO

Agent(s): SHELSTON IP PTY LTD; BORDEN LADNER GERVAIS LLP; BORNE PATRICE DANIEL; SOYUZPATENT OOO; BORNE PATRICE

Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BN BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IR IS IT JP KE KG KM KN KP KR KZ LA LC LI LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY MZ NA NE NG NI NL NO NZ OM PA PE PG PH PL PT QA RO RS RU RW SA SC SD SE SG SI SK SL SM SN ST SV SY SZ TD TG TH TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: INSTANT POWDER FORM TURKISH COFFEE MIXTURE NOT REQUIRING COOKING AND ITS PRODUCTION METHOD

Abstract: The invention relates to Turkish coffee, which is a well known and traditional drink in the food sector. The present invention particularly relates to the method of obtaining ready-made Turkish coffee without using traditional preparing method and by only adding hot water in homes, offices, cafes, restaurants, hotels, and air-sea-land journeys, and relates to the Turkish coffee product obtained by using this method.

Classifications:

International (IPC 8-9): A23F A23F5/24 A23F5/36 A23F5/40 A23F5/46 (Advanced/Invention)

CPC: A23F5/405 A23F5/14 A23F5/46

European: A23F5/14 A23F5/46

US: 426/392 426/595

Family:

Publication number	Publication date	Application number	Application date
CY1115367 T1	20170104	CY20141100363T	20140523
DE602011005618 D1	20140508	DE201160005618T	20110506
EA201270789 A1	20130430	EA20120070789	20110506
EP2566342 A1	20130313	EP20110729784	20110506
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IL222952 A0	20121231	IL20110222952	20110506
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RS53358 B	20141031	RS20140000257	20110506
TR201003640 A2	20110221	TR20100003640	20100507
US2013202768 AA	20130808	US20110696652	20110506
WO11139257 A1	20111110	WO2011TR00141	20110506

Priority:

TR20100003640 20100507 EP20110729784 20110506 WO2011TR00141 20110506

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Inventor(s): (std): HARBALIOGLU HAKKI

Inventor(s): HAKKI HARBALIOGLU

Agent(s): PATENTANWALTSKANZLEI MEYER; ISKENDER IBRAHIM; DESTEK PATENT INC

Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IS IT JP KE KG KM KN KP KR KZ LA LC LI LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY MZ NA NE NG NI NL NO NZ OM PE PG PH PL PT RO RS RU SC SD SE SG SI SK SL SM SN ST SV SY SZ TD TG TH TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: CAFE EXPRESS 100 PERCENT CON CAFE COLOMBIANO Coffee EXPRESS 100 percent Colombian Coffee (Machine translation)

Abstract: Source: CO20170010756A [ES] La presente invencion se refiere al desarrollo un cafe expresso a partir de combinaciones de mezclas de cafe 100 percent colombiano, cafe beneficiado por via humeda (excelso) y cafe natural (cafe beneficiado por via seca) previamente seleccionadas, efectuando los procesos de medicion de humedad del cafe verde, trilla, tostion, la determinacion del grado de color y molienda y la seleccion de las mezclas, la preparacion del cafe en bebida (cafe expresso), su caracterizacion fisicoquimica y sensorial. **Machine translation:** The present invention relates to the development an **espresso** coffee from combinations of 100 percent Colombian coffee **blends**, coffee benefited wet (high) and natural Coffee (coffee benefited by dry) previously selected by performing the processes of moisture measurement of green coffee, threshing, tostion, the determination of the degree of color and milling and the selection of the mixtures, the preparation of the coffee beverage (**espresso** coffee), its physico-chemical and sensory characterization.

Classifications:

International (IPC 8-9): A23F5/10 A23F5/36 (Advanced/Invention)

PatBase - CO20170010756_A1

La Figura 11. Muestra la gráfica lineal de los Ln de la ecuación de Rosin-Ramler para el café italiano molido.
La Figura 12. Muestra la tabla de resultados de tamaño de partícula y coeficiente de uniformidad para el café italiano molido.
5 La Figura 13. Muestra la tabla de resultados tamaño de partícula y coeficiente de uniformidad para el café molido obtenido en ensayo.
La Figura 14. Muestra el pH para el café italiano y las mezclas.
La Figura 15. Café tipo express con café 100% Colombiano.

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Family:

Publication number	Publication date	Application number	Application date
CO20170010756 A1	20180209	CO20170010756	20171023

Priority:

CO20170010756 20171023

Probable Assignee:

UNIV DE CALDAS

Assignee(s): (std):

UNIV DE CALDAS

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Inventor(s): (std):

DIAZ ARANGO FELIX OCTAVIO

Inventor(s):

FELIX OCTAVIO DIAZ ARANGO

Agent(s):

ANDRES CASAS SANTOFIMIO

Title: METHODS AND SYSTEMS UTILIZING DELAYED DILUTION, MIXING, AND FILTRATION FOR PROVIDING CUSTOMIZED BEVERAGES ON DEMAND

Abstract: System for making and delivering a customized beverage product to a consumer having a user interface, a customization director in communication with a customization data store and the user interface, wherein the customization director includes executable instructions for determining a user's customized formulation; and a beverage delivery system in communication with the customization director, wherein the beverage delivery system includes executable instructions for delivering a customized beverage product. Method for delivering a customized beverage product to an individual including the steps of obtaining consumer preference data; determining a consumer beverage formulation corresponding to the consumer preference data; and providing the consumer a customized beverage corresponding to the customized beverage formulation, utilizing one or more of delayed dilution, delayed mixing, and delayed filtering, in any order.

Classifications:

International (IPC 8-9): A23F5/00 A23F5/24 A23L2/00 A47J31/00 A47J31/40 A47J31/41 A47J31/52 G07F13/06 G07F7/00 G07F7/02 (Advanced/Invention);

A23L2/00 G06Q30/00 G06Q50/12 (Advanced/Non-invention);
A23F5/24 A23L2/00 A47J31/00 A47J31/40 A47J31/44 G07F13/06 G07F7/00 (Core/Invention)

International (IPC 1-7): A23F3/34 A23F5/00 A23F5/24 A23F5/26 A23L1/20 A23L1/28 A23L2/00 A47J31/00 A47J31/40 A47J31/41 A47J31/52 G07F13/06

CPC: A23F5/243 A47J31/40 A47J31/41 G06Q20/327 G06Q20/342 G07F7/005 G07F7/025 G07F13/065 A47J31/002 A47J31/52

European: A23F5/24B A47J31/00M A47J31/40 A47J31/41 A47J31/52 G06Q20/327 G06Q20/342 G07F13/06B G07F7/00B G07F7/02E

US: 426/429 426/430 426/431 426/432 426/433 426/433P 426/435 426/590 426/594 426/597

PatBase - US2004202757_AA

Patent Application Publication Oct. 14, 2004 Sheet 1 of 9 US 2004/0202757 A1

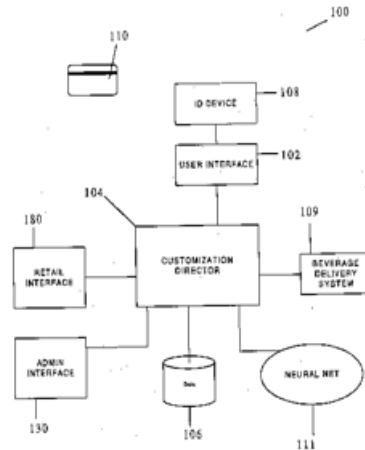


Fig. 1

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EP1204350 A2	20020515	EP20000954067	20000814
EP1204352 A2	20020515	EP20000954083	20000814
EP1204352 B1	20031105	EP20000954083	20000814
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EP1637055 B1	20121003	EP20050022036	20000814
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JP2003506183 T2	20030218	JP20010516386T	20000814
JP2003506184 T2	20030218	JP20010516387T	20000814
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MXPA02001624 A1	20020702	MX2002PA01624	20000814
MXPA02001625 A1	20020702	MX2002PA01625	20000814
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US2006188620 AA	20060824	US20060386213	20060322
US6759072 BA	20040706	US20000638704	20000814
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WO0112039 A2	20010222	WO2000US22345	20000814
WO0112039 A3	20011206	WO2000US22345	20000814

Priority:

US19990148984 19990814	US19990148984P 19990814	CA20002380439 20000814
CA20002531245 20000814	EP20030102519 20000814	EP20000954083 20000814
EP20000954083 20000814	WO2000US22287 20000814	WO2000US22341 20000814
US20000638704 20000814	EP20050022036 20000814	WO2000US22345 20000814
US20040833757 20040428	CA20062380439 20060202	US20060386213 20060322

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Inventor(s): CONNOR CHRISTOPHER ; CHRISTOPHER WARD CONNOR ; C W CONNOR ; CONNOR CHRISTOPHER WADEUS ; GUTWEIN ROGER ; ROGER WILLIAM GUTWEIN ; R W GUTWEIN ; GUTWEIN ROGER WILLIAMUS ; GUTWEIN ROGER WILLIAM CINCINNATI ; CONNER CHRISTOPHER WARD CINCINNATI

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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 CR CU CY CZ DE DK DM DZ EE ES FI FR GA GB GD GE GH GM GN 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 PL PT RO RU SD SE SG SI SK SL SN SZ TD TG TJ TM TR TT TZ UA UG UZ VN YU ZA ZW

Title: SYSTEM AND METHOD FOR DISPENSING A LIQUID BEVERAGE CONCENTRATE

Abstract: The present invention is related to a device and method for dispensing dual component liquids or concentrates packaged in separate containers to provide protection from effects such as oxidation and moisture loss. The liquids or concentrates can be dispensed through a pumping system, preferably including a peristaltic pump, mixed together, and optionally diluted with another liquid, such as water, to provide a consumable beverage. In addition, the device of the present invention can dispense liquids or concentrates having different viscosities, such that they are mixed together in the proper ratio.

Classifications:

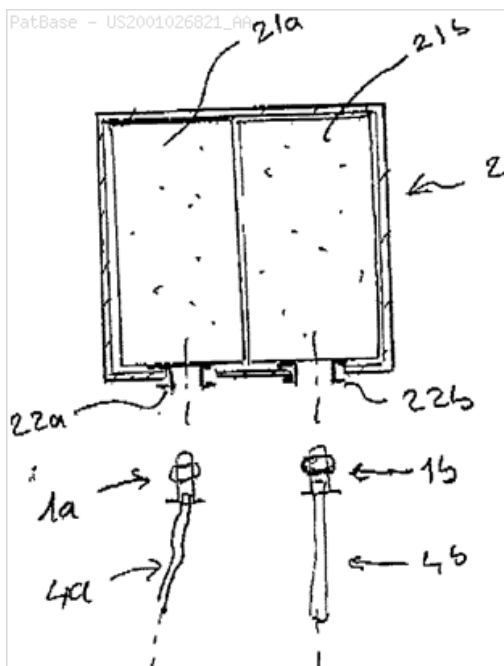
International (IPC 8-9): A23C9/152 A23F A23F3/16 A23F3/40 A23F3/42 A23F5/00 A23F5/14 A23F5/24 A23F5/26 A23F5/40 A23F5/46 A23F5/48 A23F5/50 A23G1/00 A23G1/30 A23G1/32 A23G1/56 A23G3/00 A23G3/48 A23G9/32 A23G9/42 A23L1/00 A23L1/22 A23L1/221 A23L1/226 A23L1/227 A23L1/234 A23L2/00 A23L2/02 A23L2/38 A23L2/385 A23L2/42 A23L2/44 A23L2/52 A23L2/56 A23L27/00 A23L27/10 A23L27/20 A23L27/21 A23L27/28 A23L3/34 A23L3/3463 A23L3/35 A23L3/3526 A23L3/3535 A23L3/40 A47J31/00 B65B29/00 B65D81/32 B65D85/72 B67D1/00 B67D1/04 B67D1/08 B67D1/12 B67D3/00 B67D7/74 C11B9/00 C11B9/02 F04B43/12 G06K19/07 (Advanced/Invention); A23F5/24 A23F5/46 A23L1/22 (Advanced/Non-invention); A23F3/40 A23F5/00 A23F5/24 A23F5/46 A23G1/00 A23G1/30 A23G3/00 A23G3/34 A23G9/32 A23L1/00 A23L1/22 A23L1/221 A23L1/226 A23L2/00 A23L2/42 A23L2/52 A23L3/34 A23L3/3463 A23L3/40 B65D81/32 B67D1/00 C11B9/00 C11B9/02 (Core/Invention); A23F A23G A23L (Subclass/Invention)

International (IPC 1-7): A23F A23F3/40 A23F3/42 A23F5/00 A23F5/24 A23F5/46 A23F5/48 A23F5/50 A23G A23G1/00 A23L A23L1/00 A23L1/22 A23L1/221 A23L1/226 A23L1/227 A23L1/234 A23L1/236 A23L2/00 A23L2/56 A23L3/34 A23L3/3526 A23L3/3535 B65D85/00 B65D85/72 B67D1/00 B67D1/04 B67D5/56 C11B9/00 C11B9/02 G01F11/00

CPC: A23L27/10 A23L27/115 A23L27/20 A23L27/21 A23L27/28 A23L27/70 A23C2270/15 B67D1/0037 B67D1/1231 B67D2001/0821 G06K19/0707 G06K19/0712 G06K19/0723 A23G3/48 A23F3/42 A23F3/426 A23F5/243 A23F5/267 A23F5/486 A23F5/505 A23G9/42 A23L2/44 A23L2/56 A23L3/3526 A23L3/3535 A23L27/00 B67D1/1286

European: A23F3/42 A23F3/42H A23F5/24B A23F5/26K A23F5/48F A23F5/48H A23F5/50H A23G3/00 A23G3/00+D14 A23G3/48 A23G9/02 A23G9/02+D14 A23G9/42 A23L1/22 A23L1/221 A23L1/221H A23L1/226 A23L1/227 A23L1/22B A23L1/234 A23L2/44 A23L2/56 A23L3/3526 A23L3/3535 B67D1/00F4B6B4 B67D1/12B4J B67D1/12N2B G06K19/07A4 G06K19/07A6 G06K19/07T K23C270/15 L67D1/08A32H

US: 222/1 222/129.1 222/129.100S 222/137 222/145.8 222/1P 426/112 426/112S 426/115 426/115P 426/119 426/119S 426/312 426/330.3 426/330.300P 426/386 426/387 426/388 426/392 426/392S 426/432 426/433 426/490 426/490S 426/519 426/519S 426/534 426/535 426/537 426/537S 426/548 426/548P 426/569 426/569S 426/580 426/580S 426/590 426/590S 426/593 426/593S 426/594 426/594S 426/597 426/597S 426/599 426/599S 426/650 426/650P 426/655 426/655S 99/594

**Family:**

Publication number	Publication date	Application number	Application date
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Priority:

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Probable Assignee: NESTEC SA

Assignee(s): (std): CHENG PU SHENG ; CHRISMAN RANDALL C ; DE PRODUITS NESTLE SA SOC ; GAVIE SHANNON ; MCDONOUGH BRIAN J ; LANDRY WALTER ; KLUPEL ANTHONY ; MILO CHRISTIAN ; LANDRY WALTER F ; DES PRODUITS NESTLE SOC SA ; LAROIA SERENA ; HU WENJIE ; PRODUCTS NESTLE S A SOC ; PRODUITS NESTLES S A SOC D ; ZHENG YING ; RAHMANI RACHID ; GAVIE SHANNON JOYCE ; NESTLE SA ; SCOVILLE EUGENE ; MORRISON RANDALL L ; NESTEC SA ; NESTLES S A ; SOCIETES DES PRODUITS NESTLE S

Assignee(s): SOCIETE DES PRODUITS NESTLE S A VEVEY ; SOS ETE DE PRODJUI NESTLE SA ; ASSOCIATION TO A SWARM OF PRO DEWEY NESTLE ASSOCIATION FLOCK ANO DE ; SOC DES PRODUITS NESTLE SA ; SOCIETE DES PRODUITS NESTLE S A CASE POSTALE ; SOS ETE DE PRODJUI NESTLE S A ; SOCIETES DES PRODUITS NESTLE S A ; PRODUCTS NESTLE SA SOC ; NESTEC AVENUE NESTLE SA ; NESTEC S A ; SOCIETE PRODUCTS NESTLE S A ; SOCIETE DES PRODUITS NESTLES S A ; NESTLES SA ; KLUPEL ANTHONY WILLIAM ; GAVIE SHANNON J ; DES PRODUITS NESTLES SA SOC ; DES PRODUITS NESTLE S A SOC ; DES PRODUITS NESTLE SA SOC

Inventor(s): (std): CHZHEHN IN ; GAVIE SHANNON ; GAVIE SHANNON J ; HU WENJIE ; KHU VEN I ; KLUPEL EHNTONI ; KLUPEL A ; KLUPEL ANTHONY ; KLUPEL ANTHONY WILLIAM ; LANDRY WALTER ; LANDRY WALTER F ; LAROIA S ; LAROIA SERENA ; LAROIA SERENA ; MCDONOUGH BRIAN ; MCDONOUGH BRIAN J ; CHENG P S ; CHENG PU SHENG ; MILO C ; MILO CHRISTIAN ; MILO ZHENG YING CHENG PU SHENG ; MORRISON RANDALL ; MORRISON RANDALL L ; PU SHENG CHENG ; PU SHENG ZHENG YING A KLUPEL ; CHRISMAN RANDALL ; CHRISMAN RANDALL C ; RACHILD RAHMANI ; RAHMANI RACHID ; RAKHMANI RASHID ; SCOVILLE EUGENE ; SHANNON GAVIE ; ZHENG JING ; ZHENG Y ; ZHENG YING ; YING ZHENG ; ZHEN IN ; Y ZHENG ; WENJIE HU ; SERENA LAROIA ; S LAROIA ; RACHID RAHMANI ; P S CHENG ; MILO KRISTIAN ; GAVIE SHANNON JOYCE ; CHZHEN IN ; CHRISTIAN MILO ; CHEN PU SHEHN ; ANTHONY KLUPEL

Inventor(s): KHU VEN'I ; CHENG PU-SHENG ; BRIAN J MCDONOUGH ; CHEN PU-SHEHN ; EUGENE SCOVILLE ; RANDALL L MORRISON ; RANDALL C CHRISMAN ; WALTER LANDRY ; ZHENG ; ZHENG YING A KLUPEL CHENG PU SHENG ; ZHENG YING CHENG PU SHENG C MILO ; C MILO ; A KLUPEL ; YING ; RAHMANI ; CHRISTIAN ; PUSHENG ; RACHID ; PU SHENG ; CHENG PUSHENG ; ANTHONY ; CHENG ; MILO ; KLUPEL' EHNTONI ; KLUPEL

Agent(s): SHELSTON IP PTY LTD; SHELSTON IP; BORDEN LADNER GERVAIS LLP; HARNECKER; DUCREUX MARIE ET AL; MARKS AND CLERK; WINSTON AND STRAWN LLP; WINSTON AND STRAWN LLP,PATENT DEPARTMENT; WINSTON AND STRAWN LLP PATENT DEPARTMENT

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 US UZ VN YU ZA ZM ZW

Title: GROUND ROAST COFFEE TABLET

Abstract: A ground roast coffee tablet which is capable of being brewed in a conventional automatic drip coffee maker, and which exhibits sufficient strength to withstand all aspects of manufacture, handling, packaging, transport without breakage but also readily disintegrates when contacted with hot water during brewing, is made by subjecting conventional ground, roasted coffee to a multi-step compaction process in which at least two compression steps are carried out in the same compaction die.

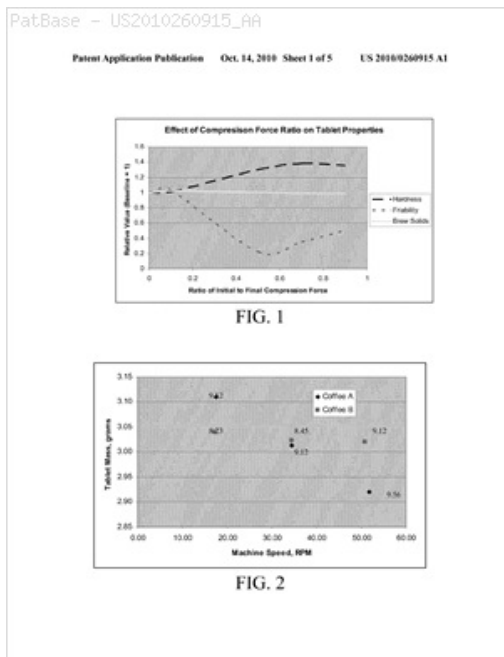
Classifications:

International (IPC 8-9): A23F A23F5/00 A23F5/12 A23F5/14 A23F5/26 A23F5/38 A23F5/40 A23P1/04 (Advanced/Invention); A23F (Subclass/Invention)

CPC: A23F2200/00 A23F5/14 A23F5/125 A23F5/385

European: A23F5/12B

US: 1/1 426/433 426/433S 426/454 426/454S 426/595 426/595P



Family:

Publication number	Publication date	Application number	Application date
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Priority:

US20090168027P 20090409	US20100318028P 20100326	CN201080026382 20100402
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Probable Assignee: FOLGER COFFEE CO

Assignee(s): (std): FOLGER COFFEE CO ; FOLGER COFFEE COMPANY ; FOLGERS COFFEE CO ; FOLGERS COFFEE COMPANY ; YOUNG JERRY DOUGLAS

Assignee(s): JM SMUCKER CO ; THE FOLGER COFFEE COMPANY ; THE FOLGERS COFFEE COMPANY ; FOLGER COFFEE CO ORRVILLE

Inventor(s): (std): YOUNG JERRY DOUGLAS ; DOUGLAS YOUNG JERRY ; YOUNG JERRY DOUGLAS JD

Inventor(s): JERRY DOUGLAS YOUNG

Agent(s): RIDOUT AND MAYBEE LLP; BLAKE CASSELS AND GRAYDON LLP; CABINET PLASSERAUD; LIU SHEN

AND ASSOCIATES; CALFEE HALTER AND GRISWOLD LLP; KEITH J; MICHAEL A; CHRISTOPHER L;
MOORHEAD SEAN T

Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU
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Title: SELECTIVE REGULATION OF COFFEE FLAVOUR BY FLAKING

Abstract: Roast coffee product of enhanced extractability flavour and aroma normally associated solely with high grade coffees comprising: (a) a minor proportion (about 20 percent) of high grade roast ground coffee and (b) a major proportion of flaked low and intermediate grades of roast ground coffee. The ratio of low to intermediate grades is 0.1:1 to 3:1. The flake thickness and bulk density are respectively 0.008-0.25 in. and 0.38 to 0.50 g/cc. The novel flaking process of the invention diminishes undesirable natural aromas in lower grades and enables a selective regulation of coffee flavour.

Classifications:

International (IPC 8-9): A23F5/12 (Advanced/Invention);
A23F5/00 (Core/Invention)

International (IPC 1-7): A23F1/00 A23F1/04 A23F5/10

CPC: A23F5/12

European: A23F5/12

Family:

Publication number	Publication date	Application number	Application date
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DE2146782 C2	19840322	DE19712146782	19710918

Priority:

DE19712146782 19710918

Probable Assignee: PROCTER AND GAMBLE CO

Assignee(s): (std): PROCTER AND GAMBLE

Assignee(s): PROCTER AND GAMBLE CO ; PROCTER AND GAMBLE CO CINCINNATI OHIO V ST A ; THE PROCTER AND GAMBLE CO ; THE PROCTER AND GAMBLE CO 45202 CINCINNATI OHIO US ; THE PROCTER AND GAMBLE CO CINCINNATI OHIO V ST A

Inventor(s): (std): JOFFE FREDERICK MARTIN

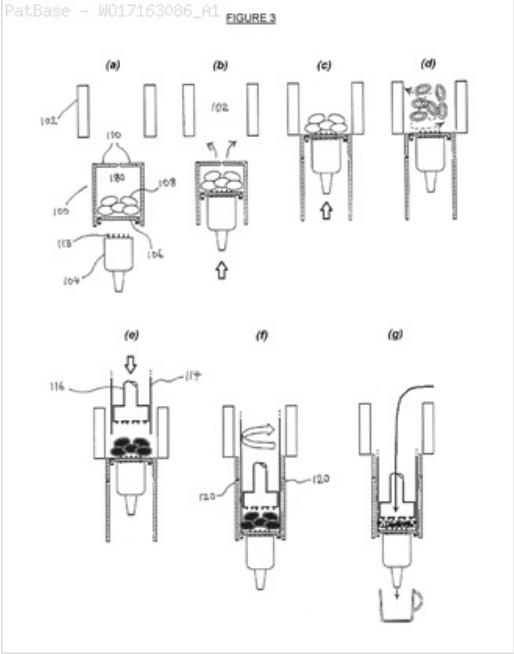
Inventor(s): JOFFE FREDERICK MARTIN WYOMING OHIO VSTA ; JOFFE FREDERICK MARTIN WYOMING OHIO V ST A ; JOFFE FREDERICK MARTIN WYOMING OHIO US

Title: COFFEE BREWING SYSTEM

Abstract: A system for grinding, brewing and dispensing coffee comprises (a) a coffee cartridge (10, 100) containing unground coffee beans (108), said cartridge (10, 100) having walls defining a chamber (18) in which the beans (108) are confined, wherein part or all of at least one wall (16) of the cartridge (10, 100) is openable, and the openable wall (16) is opposed to a bottom wall (14) supporting the beans (108); wherein said cartridge (10, 100) is secured in a cartridge holder of: (b) apparatus comprising: a brewing spike (104) for perforating the bottom wall (14) of the cartridge thereby permitting a flow of water through said wall; a grinding head (116) adapted to enter the chamber (18) via the openable wall (16) thereof and to compress the beans (108) contained therein against the bottom wall (14); a source of pressurized hot water; feed means for delivering pressurized hot water to the beans whereby coffee is thereby extracted to yield a coffee brew; a brew spout (104) for delivering said coffee brew to a drinking vessel for consumption; and a controller for controlling the operations of one or more of the brewing spike, grinding head, source of pressurized hot water, feed means and/or brew spout; wherein the grinding head is disposed within an extraction sleeve and adapted to reciprocate and/or rotate therein.

Classifications:

International (IPC 8-9): A23F5/08 A23N12/00 A47J31/00 A47J31/06 A47J31/36 A47J31/42 A47J31/44 B65D85/804 (Advanced/Invention)
CPC: A47J31/42 A23F5/08 A47J31/002 A47J31/0673 A47J31/3628 B65D85/8043 A47J31/3623 A47J31/3676 A47J31/4403 A23F5/26 A23N12/08



Family:

Publication number	Publication date	Application number	Application date
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Priority:

GB20160004992 20160324

Probable Assignee: CAMBDEV LTD

Assignee(s): (std): CAMBDEV LTD

Inventor(s): (std): BULLOCK TIMOTHY C ; FINBARR C R WILLIAMSON ; HASTINGS NICK J ; GUTSELL GRAHAM ; GEORGE IAN M R ; GRAHAM GUTSELL ; WILLIAMSON FINBARR C R ; MALKIN HUGH ; TIMOTHY C BULLOCK ; NICK J HASTINGS ; HUGH MALKIN ; IAN M R GEORGE

Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BN BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DJ DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IR IS IT JP KE KG KH KM KN KP KR KW KZ LA LC LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY MZ NA NE NG NI NL NO NZ OM PA PE PG PH PL PT QA RO RS RU RW SA SC SD SE SG SI SK SL SM SN ST SV SY SZ TD TG TH TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: COFFEE EXTRACT OUT OF A CAN AND METHOD OF PRODUCTION THEREOF

Abstract: The invention relates to a coffee extract (1) out of a can (2) and a method of production (B) thereof. The coffee extract (1) obtained as an intermediate of an industrial manufacturing process (A) of instant coffee is mixed with a propellant (3) and packed into a can (2) under pressure. Using the valve (5) of the can (2), the coffee extract (1) and the expanding propellant (3) leak from the can (2) forming dense foam, which is dissolved in a liquid medium, e.g. water or milk constituting creaminess, aroma and flavour characteristics like an espresso coffee.

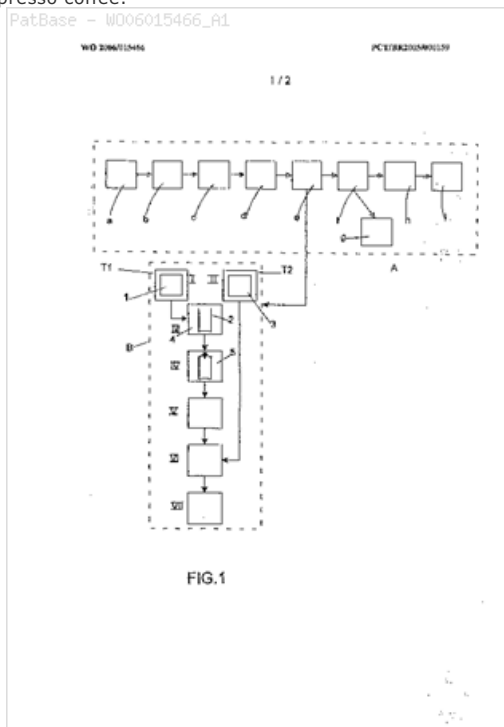
Classifications:

International (IPC 8-9): A23F5/24 (Advanced/Invention)

International (IPC 1-7): A23F5/24 B65D83/14

CPC: A23F5/243 B65D83/20 B65D85/72

European: A23F5/24B B65D83/20 B65D85/72



Family:

Publication number	Publication date	Application number	Application date
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Priority:

BR2004PI03371 20040812 BR2004PI03371 20040812

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Assignee(s): JAIME GADEA GOMES OSKAR SOMMERHALDER SIDNEY NERY DA SILVA JOSE ROBERTO SILVA RIBEIRO WANDERSON FERREIRA DE MEDEIROS ; JAIME GADEA GOMES OSKAR SOMMERHALDER SIDNEY NERY D ; FAUSTO PAVANI

Inventor(s): (std): DA SILVA SIDNEY NERY ; DE MEDEIROS WANDERSON FERREIRA ; GOMES JAIME GADEA ; MEDEIROS WANDERSON FERREIRA DE ; PAVANI FAUSTO ; RIBEIRO JOSE ROBERTO SILVA ; SILVA SIDNEY NERY DA ; SOMMERHALDER OSKAR

Inventor(s): WANDERSON FERREIRA DE MEDEIROS ; SIDNEY NERY DA SILVA ; OSKAR SOMMERHALDER ; JAIME GADEA GOMES ; JOSE ROBERTO SILVA RIBEIRO ; FAUSTO PAVANI

Designated states: AE AG AL AM AT AU AZ BA BB BE BF BG BJ BR BW BY BZ CA CF CG CH CI CM CN CO CR CU CY CZ DE DK DM DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GW HR HU ID IE IL IN IS IT JP KE KG KM KP KR KZ LC LK LR LS LT LU LV MA MC MD MG MK ML MN MR MW MX MZ NA NE NG NI NL NO NZ OM PG PH PL PT RO RU SC SD SE SG SI SK SL SM SN SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW

Title: Preparation of an aqueous coffee extract with a long shelf life

Abstract: A method of providing an aqueous coffee extract with a long shelf life, comprising the following sequential steps: preparation of an aqueous coffee extract, correction soon after of the coffee extract at a predetermined pH level by means of an acidity corrector, e.g. a base or an anion resin, and pasteurisation at a predetermined pasteurisation degree.

Classifications:

International (IPC 8-9): A23F5/24 (Advanced/Invention);

A23F5/24 (Core/Invention)

International (IPC 1-7): A23F5/24

CPC: A23F5/243

European: A23F5/24B

Family:

Publication number	Publication date	Application number	Application date
AT394933 E	20080515	AT20030007924T	20030408
DE60320896 D1	20080626	DE20036020896	20030408
EP1374690 A1	20040102	EP20030007924	20030408
EP1374690 B1	20080514	EP20030007924	20030408
ITVR20020070 A0	20020626	IT2002VR00070	20020626
ITVR20020070 A1	20031229	IT2002VR00070	20020626

Priority:

IT2002VR00070 20020626

Probable Assignee: PROCAFFE S P A

Assignee(s): (std): PROCAFFE S P A ; PROCAFFE SPA

Inventor(s): (std): BRINI ROBERTO ; DAVANZO MAURO

Agent(s): RENIERO CIRILLO SILVANO

Designated states: AT BE BG CH CY CZ DE DK EE ES FI FR GB GR HU IE IT LI LU MC NL PT RO SE SI SK TR

Title: TRUNCATED GAUSSIAN DISTRIBUTION OF COFFEE PARTICLES, CARTRIDGE ASSEMBLIES, AND USES THEREOF

Abstract: The present technology relates to compositions, assemblies, and methods for the brewing of ground coffee bean particles, where the ground coffee bean particles have been separated on the basis of size to provide a truncated Gaussian distribution of particle sizes of coffee particles.

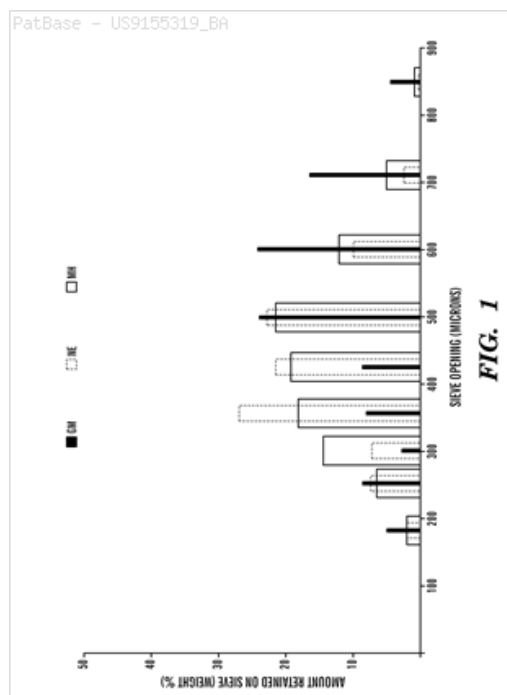
Classifications:

International (IPC 8-9): A23F5/08 A23F5/26

B65D85/804 (Advanced/Invention)

CPC: A23F5/08

US: 1/1



Family:

Publication number	Publication date	Application number	Application date
US9155319 BA	20151013	US20140459613	20140814
WO16025667 A1	20160218	WO2015US44972	20150813

Priority:

US20140459613 20140814

Probable Assignee: BRANDEIS UNIV

Assignee(s): (std): UNIV BRANDEIS

Assignee(s): BRANDEIS UNIV

Inventor(s): (std): PERLMAN DANIEL

Agent(s): LECLAIRRYAN A PROFESSIONAL CORP; EVANS GEORGIA ET AL

Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BN BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IR IS IT JP KE KG KM KN KP KR KZ LA LC LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY MZ NA NE NG NI NL NO NZ OM PA PE PG PH PL PT QA RO RS RU RW SA SC SD SE SG SI SK SL SM SN ST SV SY SZ TD TG TH TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: SULFUR COMPOUNDS FOR ENHANCING COFFEE AROMA AND RESULTANT PRODUCTS CONTAINING SAME

Abstract: Methods and uses of one or more straight chain C4-C5 mercapto-alkanones in an amount sufficient to increase the organoleptic properties of a coffee flavor provided in a food or beverage. The compounds may be used to replace or reinforce flavors or aromas that were at least partially removed during preparation of soluble coffee powder. The aroma-providing compound(s) may be added to soluble coffee powder prior to its incorporation or addition to the food or beverage in an amount sufficient to increase the coffee flavor thereto. Food products and beverages containing one or more of these aroma-providing substances are also included. Depending on which flavor notes and aromas are desired in the final product, other aroma-providing substances may be added to the food products and beverages. It has been found that particularly suitable additional aroma-providing compounds for use in the present invention are 4-methoxy-2-methylbutan-2-thiol alone or in combination with other sulfur containing coffee odorants.

Classifications:

International (IPC 8-9): A23F5/46 A23L1/22 A23L1/226 A23L1/234 A23L27/00 A23L27/20 A23L27/28 (Advanced/Invention)

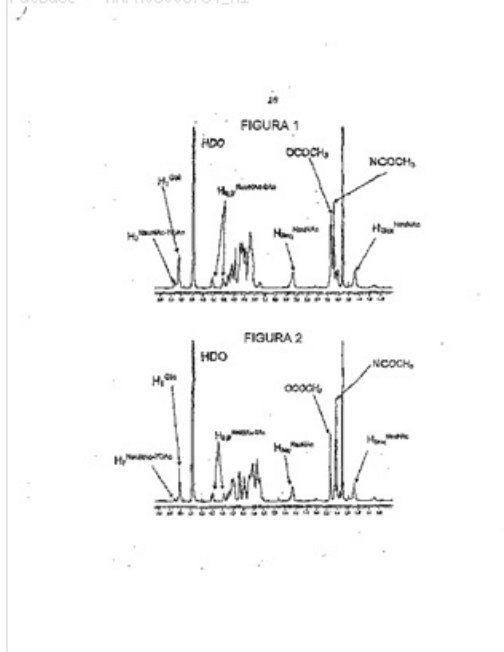
International (IPC 1-7): A23F 5/46 A23F5/00 A23F5/30 A23F5/46 A23L1/226 A23L1/234

CPC: A23L27/2022 A23L27/28 A23F5/46

European: A23F5/46 A23L1/226B2 A23L1/234

US: 426/534 426/535

PatBase - MXPA06003764_A1



PG PH PL PT RO RU SC SD SE SG SI SK SL SN SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN YU
ZA ZM ZW

Title: PROCESS FOR MAKING COFFEE BEVERAGES WITH LESS BITTERNESS, AND APPARATUS FOR MAKING CAFFE DEPURATO

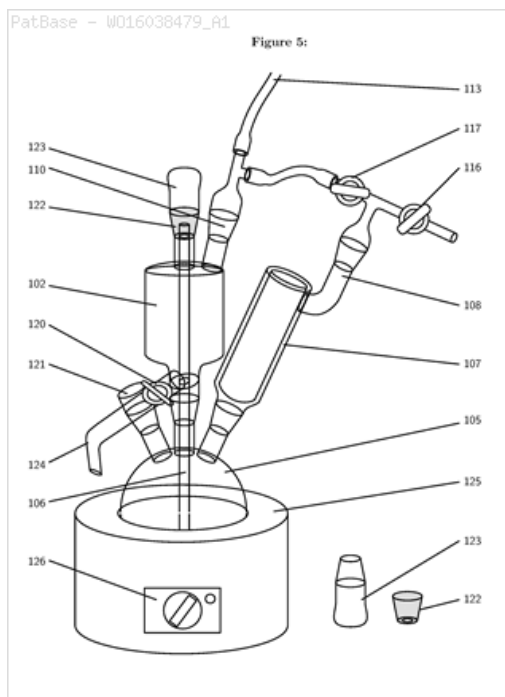
Abstract: Disclosed is a method for producing a coffee extract with less bitterness, the method comprising the steps of: a) providing a coffee brewing vessel comprising an intimate mixture of coffee grounds and an aqueous medium; b) reducing the pressure in the coffee brewing vessel so as to be in the range of 3.4 - 84.7 kPa (1-25 inHg); c) brewing the coffee at reflux whilst maintaining the pressure in the range of 3.4 - 84.7 kPa; and d) increasing the pressure in the coffee brewing vessel to atmospheric pressure. Also disclosed is Caffè` Depurato obtained by the above method which has a noticeably improved flavour relative to other conventional brewing processes, and which also possesses less bitterness. Further disclosed is a coffee reflux extraction apparatus comprising: a coffee brewing vessel; a cannula; one or more vacuum pumps for reducing the pressure in the coffee brewing vessel to the range of 3.4 - 84.7 kPa (1-25 inHg); a steam condensing means having an evacuation means; and a collection vessel having a collection vessel evacuation means; wherein the apparatus is configured for the extraction of coffee grounds at reflux for a predetermined time period at a pressure in the range of 3.4 - 84.7 kPa (1-25 inHg); and wherein the apparatus is further configured to subsequently transfer hot liquid from the coffee brewing vessel into the collection vessel via the cannula under the action of a pressure differential provided by one or more of the vacuum pumps and mediated through said evacuation means.

Classifications:

International (IPC 8-9): A23F5/00 A23F5/24 A23F5/26 A23F5/36

A47J31/00 A47J31/043 A47J31/18 (Advanced/Invention)

CPC: A47J31/002 A47J31/18



Family:

Publication number	Publication date	Application number	Application date
AU2015313943 AA	20170420	AU20150313943	20150802
CA2960108 AA	20170303	CA20152960108	20150802
GB201416209 A0	20141029	GB20140016209	20140913
GB201416644 A0	20141105	GB20140016644	20140922
GB201501964 A0	20150325	GB20150001964	20150206
GB201507634 A0	20150617	GB20150007634	20150505
GB201704895 A0	20170510	GB20170004895	20150802
GB2544943 A1	20170531	GB20170004895	20150802
NZ728223 A	20180323	NZ20150728223	20150802
WO16038479 A1	20160317	WO2015155859	20150802

Priority:

GB20140016209 20140913 GB20140016644 20140922 GB20150001964 20150206
GB20150007634 20150505 WO2015155859 20150802

Probable Assignee: FEARN MICHAEL J

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Agent(s): FEARN MICHAEL JAMES DR

Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BN BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IR IS IT JP KE KG KM KN KP KR KZ LA LC LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY MZ NA NE NG NI NL NO NZ OM PA PE PG PH PL PT QA RO RS RU RW SA SC SD SE SG SI SK SL SM SN ST SV SY SZ TD TG TH TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: COFFEE DISPENSING APPARATUS

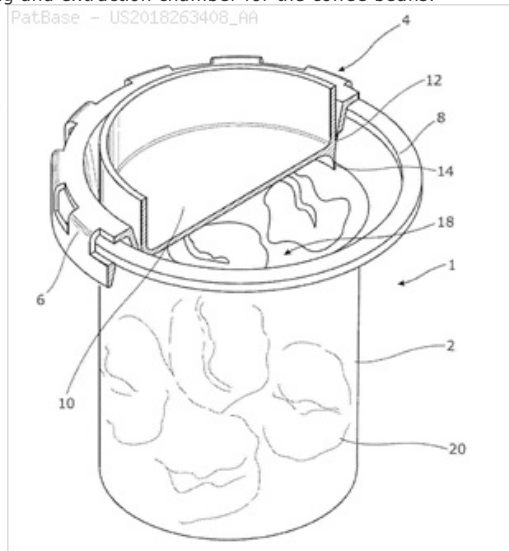
Abstract: A coffee cartridge containing unground coffee beans, said cartridge having walls defining a chamber in which the beans are confined, the cartridge being adapted to serve as a grinding and extraction chamber for the coffee beans.

Classifications:

International (IPC 8-9): A23F5/04 A23F5/08 A23F5/26 A23N12/08
A47J31/06 A47J31/36 A47J31/42 A47J31/52
B65D85/804 (Advanced/Invention)

International (IPC 1-7): A23N12/08 A47J31/06 A47J31/36 A47J31/42

CPC: A23F5/08 B65D85/8046 B65D65/466 A47J31/06 A47J31/3628
A23F5/04 A23F5/26 A23F5/046 A23F5/262 A47J31/52 A47J31/42
A47J31/0673 B65D85/8043



Family:

Publication number	Publication date	Application number	Application date
AU2016358449 A	20180607	AU20160358449	20161124
BR112018010402 A2	20181121	BR20181110402	20161124
BR112018010402 A8	20190226	BR20181110402	20161124
CA3006243 A	20180524	CA20163006243	20161124
CN109310227 A	20190205	CN201680079859	20161124
EP3379981 A2	20181003	EP20160815905	20161124
GB201520831 A0	20160106	GB20150020831	20151125
GB201603226 A0	20160406	GB20160003226	20151125
GB201603232 A0	20160406	GB20160003232	20151125
GB201603552 A0	20160413	GB20160003552	20151125
GB201604993 A0	20160511	GB20160004993	20160324
GB2530680 A1	20160330	GB20150020831	20151125
GB2530680 B2	20160817	GB20150020831	20151125
GB2531686 A1	20160427	GB20160003226	20151125
GB2531686 B2	20160907	GB20160003226	20151125
GB2531687 A1	20160427	GB20160003232	20151125
GB2531687 B2	20160907	GB20160003232	20151125
GB2531688 A1	20160427	GB20160003552	20151125
GB2531688 B2	20161116	GB20160003552	20151125
IN201817023370 A	20181109	IN201817023370	20180622
US2018263408 A	20180920	US20180989003	20180524
WO17089810 A2	20170601	WO2016GB53696	20161124
WO17089810 A3	20170928	WO2016GB53696	20161124

Priority:

GB20150020831	20151125	GB20160003226	20151125	GB20160003232	20151125
GB20160003552	20151125	GB20160004993	20160324	GB20160004993	20160326
WO2016GB53696	20161124	US20180989003	20180524		

Probable Assignee: CAMBDEV LTD

Assignee(s): (std): CAMBDEV LTD ; CAMBTEK LTD

Assignee(s): GEORGE IAN MICHAEL RIORDEN ; GEORGE IAN MICHAEL RIORDEN ; MALKIN HUGH ; GUTSELL GRAHAM SCOTT ; HASTINGS NICHOLAS JAMES ; BULLOCK TIMOTHY CHARLES

Inventor(s): (std) BULLOCK TIMOTHY CHARLES ; GEORGE IAN MICHAEL RIORDEN ; GUTSELL GRAHAM SCOTT ;
HASTINGS NICHOLAS JAMES ; GRAHAM SCOTT GUTSELL ; GEORGE IAN MICHAEL RIORDEN ; MALKIN
HUGH ; IAN MICHAEL RIORDEN GEORGE ; TIMOTHY CHARLES BULLOCK ; NICHOLAS JAMES HASTINGS
; HUGH MALKIN

Agent(s): CULLENS PTY LTD; SPRUSON AND FERGUSON; BORDEN LADNER GERVAIS LLP; EIP; EIP ET AL

Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BN BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DJ DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IR IS IT JP KE KG KM KN KP KR KW KZ LA LC LI LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY MZ NA NE NG NI NL NO NZ OM PA PE PG PH PL PT QZ RO RS RU RW SA SC SD SE SG SI SK SL SM SN ST SV SY SZ TD TG TH TJ TM TN TR TT TZ UA UB UG US UZ VC VN ZA ZM ZW

Title: COFFEE PRODUCT

Abstract: A coffee product comprises (i) a first portion consisting of unroasted coffee, in an amount of from 1 to 90 percent by weight based on the total weight of the ground coffee composition, and (ii) a second portion consisting of ground coffee which has been roasted to a higher degree of roast than said first portion, in an amount of from 99 to 10 percent by weight based on the total weight of the ground coffee composition in a weight ratio of (i) to (ii) is from 10:90 to 80:20 wherein the coffee product comprises at least 4 g of chlorogenic acids per 100 g of product.

Classifications:**International (ipc 8-9):** A23F5/00 A23F5/02 A23F5/10 A23F5/14 A23F5/20 A23F5/24 (Advanced/Invention);

A23F5/00 A23F5/02 A23F5/20 (Advanced/Non-invention);

A23F5/00 A23F5/02 A23F5/10 A23F5/20 A23F5/24 (Core/Invention);

A23F (Subclass/Invention)

International (ipc 1-7): A23F 5/02 A23F 5/00 A23F 5/02 A23F 5/20 A23F5/02 A23F5/02 A23F5/10 A23F5/10 A23F5/14 A23F5/14**CPC:** A23F5/14 A23F5/02**European:** A23F5/02 A23F5/14**US:** 426/433 426/506 426/595**Family:**

Publication number	Publication date	Application number	Application date
AR052746 AA	20070328	AR2006P101484	20060412
AU2006233626 AA	20061019	AU20060233626	20060407
AU2006233626 BB	20120119	AU20060233626	20060407
BRPI0610461 A2	20100622	BR2006PI10461	20060407
CA2604854 AA	20071004	CA20062604854	20060407
CA2604854 C	20140211	CA20062604854	20060407
CL2006000836 A1	20061124	CL20060000836	20060412
CL48366 B	20120419	CL20060000836	20060412
CN101160058 A	20080409	CN200680012070	20060407
CN101160058 B	20101222	CN200680012070	20060407
EP1712137 A1	20061018	EP20050102862	20050412
EP1871173 A1	20080102	EP20060724147	20060407
EP1871173 B1	20170215	EP20060724147	20060407
JP2008535506 T2	20080904	JP20080505785T	20060407
JP4823305 B2	20111124	JP20080505785	20060407
KR101364336 B1	20140218	KR20060033213	20060412
KR20060108242 A	20061017	KR20060033213	20060412
MA29381 B1	20080401	MA20070030278	20071008
MX2007012553 A1	20071116	MX20070012553	20060407
MY152847 A	20141128	MY20060001616	20060410
NO20075763 A	20080114	NO20070005763	20071109
NO20075763 L	20080114	NO20070005763	20071109
NO334585 B1	20140414	NO20070005763	20071109
NZ561816 A	20110429	NZ20060561816	20060407
PE14662006 A1	20070126	PE20060000389	20060412
RU2007141637 A	20090520	RU20070141637	20060407
RU2404671 C2	20101127	RU20070141637	20060407
TH52533 B	20161125	TH20061001665	20060411
TH83599 A	20070315	TH20061001665	20060411
TW200721981 A	20070616	TW20060113025	20060412
UA95906 C2	20110926	UA20070102471	20060407
US2008113077 AA	20080515	US20060911046	20060407
UY29476 A1	20060630	UY20060029476	20060412
WO06108578 A1	20061019	WO2006EP03209	20060407
ZA200709696 A	20090729	ZA20070009696	20071109

Priority:

EP20050102862 20050412

EP20060724147 20060407

WO2006EP03209 20060407

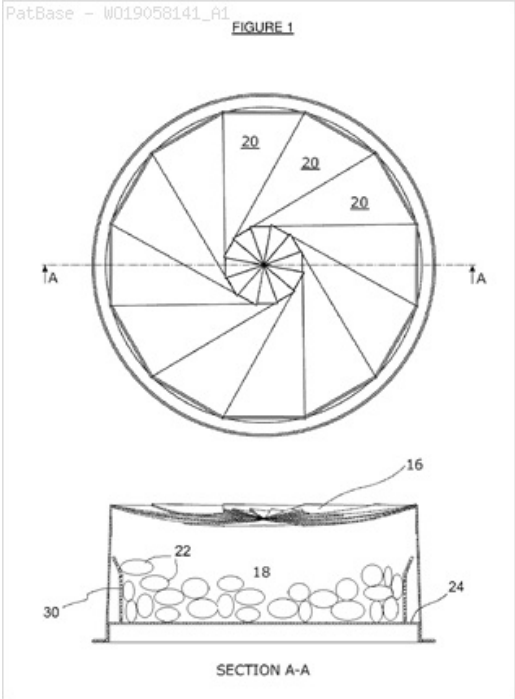
Probable Assignee: NESTEC SA**Assignee(s):** (std): LELOUP VALERIE MARTINE JEANINE ; LIARDON REMY ; NESTEC S A ; NESTEC SA ; NESTEK S A ; PARCHET JEAN MICHEL ; NESTEK SA**Inventor(s):** (std): JEANINE LELOUP VALERIE MARTINE ; LELOUP VALERIE ; REMY I IARDON ; REMY LIARDON ; PARSHE ZHAN MISHEL ; LELU VALERI MARTIN ZHANIN ; LELOUP VALERIE MARTINE ; LELOUP VALERIC MARTINE JEANINE ; LARDON REMY ; L ARDON REMI ; JEAN MICHEL PARCHET ; JEAN MICH PARCHET ; PARCHET JEAN MICHEL ; LIARDON REMY ; LELOUP VALERIE MARTINE JEANINE ; LELOUP VALERIE MARTIN JEANINE**Inventor(s):** L'ARDON REMI ; VALERIE MARTINE JEANINE LELOUP ; PARSHE ZHAN-MISHEL' ; PARCHET JEAN MICH ; PARCHET JEAN MICHAEL ; PARCHET JEAN MICHAEL LIARDON REMY ; I IARDON REMY**Agent(s):** SHELSTON IP; SHELSTON IP PTY LTD; BORDEN LADNER GERVAIS LLP; HARNECKER; LOMHOLT STIG BREDSTED; BELL BOYD AND LLOYD LLP**Designated states:** AE AG AL AM AT AU AZ BA BB BE BF BG BJ BR BW BY BZ CA CF CG CH CI CM CN CO CR CU CY CZ DE DK DM DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GW HR HU ID IE IL IN IS IT JP KE KG KM KN KP KR KZ LC LI LK LR LS LT LU LV LY MA MC MD MG MK ML MN MR MW MX MZ NA NE NG NI NL NO NZ OM PG PH PL PT RO RU SC SD SE SG SI SK SL SM SN SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW

Title: COFFEE BREWING APPARATUS

Abstract: Described is a system for roasting, grinding, brewing and dispensing coffee comprising a coffee cartridge containing: (i) unground and (ii) unroasted or part-roasted coffee beans, said cartridge having walls defining a cartridge chamber in which the beans are confined, wherein part or all of at least one wall of the cartridge is openable, and the openable wall of the cartridge is opposed to a slidable wall thereof, said slidable wall comprising: inner and outer surfaces, the inner surface being in contact with the beans; a peripheral sealing portion on the inner surface; and a central portion bounded by the peripheral sealing portion and comprising a screen for retaining the beans within the cartridge chamber while permitting a flow of coffee brew therethrough.

Classifications:

International (IPC 8-9): A23F5/04 B65D65/46
B65D85/804 (Advanced/Invention)
CPC: A23F5/04 B65D65/466 B65D85/8043 A23F5/08 A23F5/24



Family:

Publication number	Publication date	Application number	Application date
GB201715365 A0	20171108	GB20170015365	20170922
WO19058141 A1	20190328	WO2018GB52711	20180924

Priority:

GB20170015365 20170922

Probable Assignee: CAMBDEV LTD

Assignee(s): (std): CAMBDEV LTD

Inventor(s): (std): MALKIN HUGH ; GUTSELL GRAHAM SCOTT ; BULLOCK TIMOTHY CHARLES ; GEORGE IAN MICHAEL RIORDEN ; HASTINGS NICHOLAS JAMES ; WILLIAMSON FINBARR CHARLES RONALD ; MOLONY DAVID MARCUS

Agent(s): EIP

Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BN BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DJ DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IR IS IT JO JP KE KG KH KM KN KP KR KW KZ LA LC LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY MZ NA NE NG NI NL NO NZ OM PA PE PG PH PL PT QA RO RS RU RW SA SC SD SE SG SI SK SL SM SN ST SV SY SZ TD TG TH TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: Soluble **espresso** coffee

Abstract: The present invention is directed to a process for making a soluble **espresso** coffee powder with improved in-cup foam comprising the steps of: (1) foaming the coffee extract by gas injection; (2) homogenizing the foamed extract of step (1) to reduce gas bubble size to five microns or less; and (3) spray drying the homogenized extract of step (2) under drier outlet temperature and spray pressure conditions effective to produce a soluble **espresso** coffee powder wherein a majority of void space in the soluble **espresso** powder is comprised of gas bubbles having a size of 10 microns or less. The resulting soluble **espresso** coffee powder, upon reconstitution with hot water, produces a foam which simulates the foam formed on **espresso** made from roasted and ground **espresso** coffee.

Classifications:

International (IPC 8-9): A23F5/00 A23F5/28 A23F5/34

A23F5/40 (Advanced/Invention);

A23F5/00 (Advanced/Non-invention);

A23F5/24 (Core/Invention)

International (IPC 1-7): A23B11/03 A23B4/044 A23F5/00 A23F5/28

A23F5/34 A23F5/36 A23F5/38 A23F5/40

CPC: A23F5/34 A23F5/40

European: A23F5/34 A23F5/40

US: 426/443 426/456 426/470 426/471 426/594 426/595

PatBase - US5882717_R

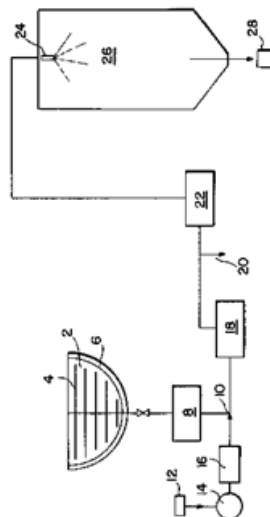
U.S. Patent

Mar. 16, 1999

Sheet 1 of 13

5,882,717

FIG. 1



Family:

Publication number	Publication date	Application number	Application date
AR009395 AA	20000412	AR1997P105007	19971029
AT206286 E	20011015	AT19970118619T	19971027
CA2216852 AA	19980430	CA19972216852	19970926
CA2216852 C	20041130	CA19972216852	19970926
DE69707079 D1	20011108	DE19976007079	19971027
DE69707079 T2	20020620	DE19976007079T	19971027
DK0839457 T3	20011119	DK19970118619T	19971027
EP0839457 A1	19980506	EP19970118619	19971027
EP0839457 B1	20011004	EP19970118619	19971027
ES2167664 T3	20020516	ES19970118619T	19971027
JP10150915 A2	19980609	JP19970297088	19971029
JP4596573 B2	20101208	JP19970297088	19971029
KR100466996 B1	20050414	KR19970055946	19971029
KR19980033288 A	19980725	KR19970055946	19971029
MX9708258 A1	19980430	MX19970008258	19971027
PT839457 T	20020328	PT19970118619T	19971027
US5882717 A	19990316	US19960739767	19961030

Priority:

US19960739767 19961030 CA19972216852 19970926

Probable Assignee: INTERCONTINENTAL GREAT BRANDS LLC

Assignee(s): (std): KRAFT FOODS INC ; KRAFT FOODS R AND D INC

Assignee(s): TUREK EVAN JOEL ; PANESAR SATWINDER SINGH ; INTERCONTINENTAL GREAT BRANDS LLC ; JEFFS WILLIAM A ; KRAFT FOODS GLOBAL BRANDS LLC ; KRAFT FOODS HOLDINGS INC

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Inventor(s): WILLIAM ARTHUR JEFFS ; SATWINDER SINGH PANESAR ; SAFWINDER SINGH PANEJAR ; EVAN JOEL TUREK

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Title: PAR-BAKED AND MILLED COFFEE BEANS FOR USE IN FOODS, BEVERAGES AND DIETARY SUPPLEMENTS

Abstract: The present invention concerns compositions and methods relating to the addition and use of par-baked and milled coffee beans in food products, beverages, and dietary supplements. Par-baked and milled coffee beans are a novel alternative to more costly chlorogenic acid extracts, and are edible and palatable as a food ingredient. The ingredient is prepared from the entire *Coffea robusta* or arabica green coffee bean and provides substantially increased amounts of dietary chlorogenic acid antioxidants compared to roasted beans. When the green coffee bean is appropriately par-baked at a temperature significantly lower than coffee roasting temperatures, the bean retains significant moisture, yet becomes embrittled, enabling milling to produce fine and beneficially hydrophilic particles, without any significant loss of bioactive chlorogenic acid and without significant pyrolysis occurring. As described herein, the par-baked coffee bean is superior to both the green coffee bean and the traditionally roasted coffee bean for adding chlorogenic acids to foods, beverages and dietary supplements.

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