

# CPC COOPERATIVE PATENT CLASSIFICATION

## A23F COFFEE; TEA; THEIR SUBSTITUTES; MANUFACTURE, PREPARATION, OR INFUSION THEREOF (coffee or tea pots [A47G 19/14](#); tea infusers [A47G 19/16](#); apparatus for making beverages, e.g. coffee or tea, [A47J 31/00](#); coffee mills [A47J 42/00](#))

- 3/00 Tea; Tea substitutes; Preparations thereof**
- 3/06 . Treating tea before extraction ([reducing or removing alkaloid content A23F 3/36](#)); Preparations produced thereby ([tea extract preparations A23F 3/16](#))
  - 3/08 . . Oxidation; Fermentation
  - 3/10 . . . Fermentation with addition of micro-organisms or enzymes
  - 3/12 . . Rolling or shredding tea leaves
  - 3/14 . . Tea preparations, e.g. using additives ([flavouring A23F 3/40](#))
  - 3/16 . Tea extraction; Tea extracts; Treating tea extract; Making instant tea
  - 3/163 . . {Liquid or semi-liquid tea extract preparations, e.g. gels, liquid extracts in solid capsules}
  - 3/166 . . {Addition of, or treatment with, enzymes or micro-organisms}
  - 3/18 . . Extraction of water soluble tea constituents ([A23F 3/166](#) takes precedence); isolation of tea flavour or tea oil [A23F 3/42](#))
  - 3/20 . . Removing unwanted substances ([A23F 3/166](#) takes precedence); [reducing or removing alkaloid content A23F 3/38](#))
  - 3/205 . . . {Using flocculating or adsorbing agents}
  - 3/22 . . Drying or concentrating tea extract ([A23F 3/166](#) takes precedence)}
  - 3/225 . . . {by evaporation, e.g. drying in thin layers, foam drying ([A23F 3/26](#) and [A23F 3/28](#) take precedence)}
  - 3/24 . . . by freezing out the water
  - 3/26 . . . by lyophilisation
  - 3/28 . . . by spraying into a gas stream
  - 3/30 . . Further treatment of dried tea extract; Preparations produced thereby, e.g. instant tea ([A23F 3/166](#) takes precedence); [flavouring A23F 3/40](#))
  - 3/32 . . . Agglomerating, flaking or tableting {or granulating}
  - 3/34 . Tea substitutes, e.g. matè; Extracts or infusions thereof
  - 3/36 . Reducing or removing alkaloid content; Preparations produced thereby; Extracts or infusions thereof
  - 3/363 . . {by addition of alkaloid neutralising or complexing agents ([A23F 3/166](#) takes precedence)}
  - 3/366 . . {by extraction of the leaves with selective solvents}
  - 3/38 . . Reducing or removing alkaloid content from tea extract
  - 3/385 . . . {using flocculating, precipitating, adsorbing or complex-forming agents, or ion-exchangers}
  - 3/40 . Tea flavour; Tea oil; Flavouring of tea or tea extract ([synthetic tea flavours A23L 27/20](#))
  - 3/405 . . {Flavouring with flavours other than natural tea flavour or tea oil}
  - 3/42 . . Isolation {or recuperation} of tea flavour or tea oil
  - 3/423 . . . {by solvent extraction; Tea flavour from tea oil}
  - 3/426 . . . {by distillation, e.g. stripping leaves; Recovering volatile gases ([flavour from tea oil A23F 3/423](#))}
- 5/00 Coffee; Coffee substitutes; Preparations thereof**
- 5/02 . Treating green coffee; Preparations produced thereby ([roasting A23F 5/04](#); [removing unwanted substances A23F 5/16](#); [reducing or removing alkaloid content A23F 5/20](#); [extraction A23F 5/24](#))
  - 5/04 . Methods of roasting coffee ([machines therefor A23N 12/00](#))
  - 5/043 . . {in the presence of inert particles}
  - 5/046 . . {with agitation or transportation of the beans by gases; Fluidised-bed roasting or fluidised-bed cooling after roasting ([A23F 5/043](#) takes precedence)}
  - 5/06 . . of roasting extracted coffee; {Caramelisation of coffee extract}
  - 5/08 . Methods of grinding coffee ([coffee mills A47J 42/00](#))
  - 5/10 . Treating roasted coffee; Preparations produced thereby ([removing unwanted substances A23F 5/16](#); [reducing or removing alkaloid content A23F 5/20](#); [coffee extraction, making instant coffee A23F 5/24](#))
  - 5/105 . . {Treating in vacuum or with inert or noble gases; Storing in gaseous atmosphere; Packaging}
  - 5/12 . . Agglomerating, flaking or tableting (of coffee extract or instant coffee [A23F 5/38](#))
  - 5/125 . . . {Tablets or other similar solid forms}
  - 5/14 . . using additives, e.g. milk, sugar; Coating, e.g. for preserving ([flavouring A23F 5/46](#))
  - 5/145 . . . {Coating whole beans with a layer}
  - 5/16 . Removing unwanted substances ([reducing or removing alkaloid content A23F 5/20](#))
  - 5/163 . . {using enzymes or micro-organisms}
  - 5/166 . . {by extraction of the beans, ground or not, with selective solvents other than water or aqueous bean extracts, including supercritical gases}
  - 5/18 . . from coffee extract ([A23F 5/163](#) takes precedence)}
  - 5/185 . . . {using flocculating, precipitating, adsorbing or complex-forming agents, or ion-exchangers}
  - 5/20 . Reducing or removing alkaloid content; Preparations produced thereby; Extracts or infusions thereof
  - 5/202 . . {by addition of alkaloid neutralising or complexing agents}
  - 5/204 . . {using enzymes or micro-organisms}

- 5/206 . . {by extraction of the beans with selective solvents other than water or aqueous bean extracts, including supercritical gases}
- 5/208 . . {by extraction of the beans with water, aqueous solutions without organic or inorganic solvents, or aqueous coffee extract}
- 5/22 . . Reducing or removing alkaloid content from coffee extract
- 5/223 . . . {using flocculating, precipitating, adsorbing or complex-forming agents, or ion-exchangers}
- 5/226 . . . {by extraction with selective solvents}
- 5/24 . . Extraction of coffee; Coffee extracts (with reduced alkaloid content [A23F 5/20](#)); Making instant coffee (methods of roasting extracted coffee [A23F 5/06](#))
- 5/243 . . {Liquid, semi-liquid or non-dried semi-solid coffee extract preparations; Coffee gels; Liquid coffee in solid capsules ([A23F 5/246](#) takes precedence)}
- 5/246 . . {Addition of, or treatment with, enzymes or microorganisms ([A23F 5/163](#) and [A23F 5/204](#) take precedence)}
- 5/26 . . Extraction of water-soluble constituents ([A23F 5/246](#) takes precedence); isolation of coffee flavour or coffee oil [A23F 5/48](#))
- 5/262 . . . {the extraction liquid flows through a stationary bed of solid substances, e.g. in percolation columns}
- 5/265 . . . {the solid substances are transported through the apparatus during the extraction cycle}
- 5/267 . . . {using additives, specific extraction media or specific coffee blends}
- 5/28 . . Drying or concentrating coffee extract ([A23F 5/246](#) takes precedence)}
- 5/285 . . . {by evaporation, e.g. drying in thin layers, foam drying ([A23F 5/32](#) and [A23F 5/34](#) take precedence)}
- 5/30 . . . by freezing out the water
- 5/32 . . . by lyophilisation
- 5/34 . . . by spraying into a gas stream
- 5/36 . . Further treatment of dried coffee extract; Preparations produced thereby, e.g. instant coffee ([A23F 5/246](#) takes precedence); removing unwanted substances [A23F 5/18](#); flavouring [A23F 5/46](#))
- 5/38 . . . Agglomerating, flaking or tableting {or granulating}
- 5/385 . . . . {Tablets or other similar solid forms}
- 5/40 . . . using organic additives, e.g. milk, sugar
- 5/405 . . . . {comprising ground coffee or ground coffee substitute particles}
- 5/42 . . . using inorganic additives
- 5/44 . . Coffee substitutes
- 5/46 . . Coffee flavour; Coffee oil; Flavouring of coffee or coffee extract (synthetic coffee flavours [A23L 27/28](#))
- 5/465 . . {Flavouring with flavours other than natural coffee flavour or coffee oil}
- 5/48 . . Isolation {or recuperation} of coffee flavour or coffee oil
- 5/483 . . . {by solvent extraction of the beans, ground or not}
- 5/486 . . . {by distillation from beans, ground or not, e.g. stripping; Recovering volatile gases, e.g. roaster or grinder gases}
- 5/50 . . . from coffee extract
- 5/505 . . . . {by distillation, e.g. stripping the extract; Recovering volatile gases, e.g. during concentration}

**2200/00**    **Special features**