COOPERATIVE PATENT CLASSIFICATION

A HUMAN NECESSITIES

FOODSTUFFS; TOBACCO

A23 FOODS OR FOODSTUFFS; THEIR TREATMENT, NOT COVERED BY OTHER CLASSES

(A NOTE omitted)

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 microorganisms 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 microorganisms}

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 tabletting [or granulating]

3/34 . . . . Tea substitutes, e.g. mate; 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 tabletting (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}
Removing unwanted substances (reducing or removing alkaloid content A23F 5/20)

by extraction of the beans, ground or not, with selective solvents other than water or aqueous bean extracts, including supercritical gases

from coffee extract (A23F 5/163 takes precedence)

{ using flocculating, precipitating, adsorbing or complex-forming agents, or ion-exchangers }

Reducing or removing alkaloid content; Preparations produced thereby; Extracts or infusions thereof

[by addition of alkaloid neutralising or complexing agents]

[using enzymes or microorganisms]

[by extraction of the beans with selective solvents other than water or aqueous bean extracts, including supercritical gases]

[by extraction of the beans with water, aqueous solutions without organic or inorganic solvents, or aqueous coffee extract]

Reducing or removing alkaloid content from coffee extract

[using flocculating, precipitating, adsorbing or complex-forming agents, or ion-exchangers]

[by extraction with selective solvents]

Extraction of coffee; Coffee extracts (with reduced alkaloid content A23F 5/20); Making instant coffee (methods of roasting extracted coffee A23F 5/06)

[Liquid, semi-liquid or non-dried semi-solid coffee extract preparations; Coffee gels; Liquid coffee in solid capsules (A23F 5/246 takes precedence)]

[Addition of, or treatment with, enzymes or microorganisms (A23F 5/163 and A23F 5/204 take precedence)]

Extraction of water-soluble constituents (A23F 5/246 takes precedence); isolation of coffee flavour or coffee oil A23F 5/48)

[the extraction liquid flows through a stationary bed of solid substances, e.g. in percolation columns]

[by solvent extraction of the beans, ground or not]

[by distillation from beans, ground or not, e.g. stripping; Recovering volatile gases, e.g. roaster or grinder gases]

Drying or concentrating coffee extract (A23F 5/246 takes precedence)

[by evaporation, e.g. drying in thin layers, foam drying (A23F 5/32 and A23F 5/34 take precedence)]

[by freezing out the water]

[by lyophilisation]

[by spraying into a gas stream]

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)

Agglomerating, flaking or tabletting [or granulating]

[Tablets or other similar solid forms]

using organic additives, e.g. milk, sugar