

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](#))

A23F 3/00**Tea; Tea substitutes; Preparations thereof****A23F 3/06**

- . Treating tea before extraction (reducing or removing alkaloid content [A23F 3/36](#)); Preparations produced thereby (tea extract preparations [A23F 3/16](#))

A23F 3/08

- . . Oxidation; Fermentation

A23F 3/10

- . . . Fermentation with addition of micro-organisms or enzymes

A23F 3/12

- . . Rolling or shredding tea leaves

A23F 3/14

- . . Tea preparations, e.g. using additives (flavouring [A23F 3/40](#))

A23F 3/16

- . Tea extraction; Tea extracts; Treating tea extract; Making instant tea

A23F 3/163

- . . {Liquid or semi-liquid tea extract preparations, e.g. gels, liquid extracts in solid capsules}

A23F 3/166

- . . {Addition of, or treatment with, enzymes or micro-organisms}

A23F 3/18

- . . Extraction of water soluble tea constituents ({[A23F 3/166](#) takes precedence}; isolation of tea flavour or tea oil [A23F 3/42](#))

A23F 3/20

- . . Removing unwanted substances ({[A23F 3/166](#) takes precedence}; reducing or removing alkaloid content [A23F 3/38](#))

A23F 3/205

- . . . {Using flocculating or adsorbing agents}

A23F 3/22

- . . Drying or concentrating tea extract ({[A23F 3/166](#) takes precedence})

A23F 3/225

- . . . {by evaporation, e.g. drying in thin layers, foam drying ([A23F 3/26](#) and [A23F 3/28](#) take precedence)}

A23F 3/24

- . . . by freezing out the water

A23F 3/26

- . . . by lyophilisation

A23F 3/28

- . . . by spraying into a gas stream

A23F 3/30

- . . Further treatment of dried tea extract; Preparations produced thereby, e.g. instant tea ({[A23F 3/166](#) takes precedence}; flavouring [A23F 3/40](#))

A23F 3/32

- . . . Agglomerating, flaking or tableting {or granulating}

A23F 3/34

- . Tea substitutes, e.g. matè; Extracts or infusions thereof

A23F 3/36

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

A23F 3/363

- . . {by addition of alkaloid neutralising or complexing agents ([A23F 3/166](#) takes precedence)}

A23F 3/366

- . . {by extraction of the leaves with selective solvents}

A23F 3/38

- . . Reducing or removing alkaloid content from tea extract

A23F 3/385

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

A23F 3/40

- . Tea flavour; Tea oil; Flavouring of tea or tea extract (synthetic tea flavours [A23L 1/226](#))

- A23F 3/405 . . {Flavouring with flavours other than natural tea flavour or tea oil}
 - A23F 3/42 . . Isolation {or recuperation} of tea flavour or tea oil
 - A23F 3/423 . . . {by solvent extraction; Tea flavour from tea oil}
 - A23F 3/426 . . . {by distillation, e.g. stripping leaves; Recovering volatile gases (flavour from tea oil [A23F 3/423](#))}
- A23F 5/00 Coffee; Coffee substitutes; Preparations thereof**
- A23F 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](#))
 - A23F 5/04 . Methods of roasting coffee (machines therefor [A23N 12/00](#))
 - A23F 5/043 . . {in the presence of inert particles}
 - A23F 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)}
 - A23F 5/06 . . of roasting extracted coffee; {Caramelisation of coffee extract}
 - A23F 5/08 . Methods of grinding coffee (coffee mills [A47J 42/00](#))
 - A23F 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](#))
 - A23F 5/105 . . {Treating in vacuum or with inert or noble gases; Storing in gaseous atmosphere; Packaging}
 - A23F 5/12 . . Agglomerating, flaking or tableting (of coffee extract or instant coffee [A23F 5/38](#))
 - A23F 5/125 . . . {Tablets or other similar solid forms}
 - A23F 5/14 . . using additives, e.g. milk, sugar; Coating, e.g. for preserving (flavouring [A23F 5/46](#))
 - A23F 5/145 . . . {Coating whole beans with a layer}
 - A23F 5/16 . Removing unwanted substances (reducing or removing alkaloid content [A23F 5/20](#))
 - A23F 5/163 . . {using enzymes or micro-organisms}
 - A23F 5/166 . . {by extraction of the beans, ground or not, with selective solvents other than water or aqueous bean extracts, including supercritical gases}
 - A23F 5/18 . . from coffee extract {([A23F 5/163](#) takes precedence)}
 - A23F 5/185 . . . {using flocculating, precipitating, adsorbing or complex-forming agents, or ion-exchangers}
 - A23F 5/20 . Reducing or removing alkaloid content; Preparations produced thereby; Extracts or infusions thereof
 - A23F 5/202 . . {by addition of alkaloid neutralising or complexing agents}
 - A23F 5/204 . . {using enzymes or micro-organisms}
 - A23F 5/206 . . {by extraction of the beans with selective solvents other than water or aqueous bean extracts, including supercritical gases}
 - A23F 5/208 . . {by extraction of the beans with water, aqueous solutions without organic or inorganic solvents, or aqueous coffee extract}
 - A23F 5/22 . Reducing or removing alkaloid content from coffee extract
 - A23F 5/223 . . . {using flocculating, precipitating, adsorbing or complex-forming agents, or ion-exchangers}
 - A23F 5/226 . . . {by extraction with selective solvents}

A23F 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)
A23F 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)}
A23F 5/246	. . {Addition of, or treatment with, enzymes or microorganisms (A23F 5/163 and A23F 5/204 take precedence)}
A23F 5/26	. . Extraction of water-soluble constituents ({ A23F 5/246 takes precedence}; isolation of coffee flavour or coffee oil A23F 5/48)
A23F 5/262	. . . {the extraction liquid flows through a stationary bed of solid substances, e.g. in percolation columns}
A23F 5/265	. . . {the solid substances are transported through the apparatus during the extraction cycle}
A23F 5/267	. . . {using additives, specific extraction media or specific coffee blends}
A23F 5/28	. . Drying or concentrating coffee extract ({ A23F 5/246 takes precedence})
A23F 5/285	. . . {by evaporation, e.g. drying in thin layers, foam drying (A23F 5/32 and A23F 5/34 take precedence)}
A23F 5/30	. . . by freezing out the water
A23F 5/32	. . . by lyophilisation
A23F 5/34	. . . by spraying into a gas stream
A23F 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)
A23F 5/38	. . . Agglomerating, flaking or tableting {or granulating}
A23F 5/385 {Tablets or other similar solid forms}
A23F 5/40	. . . using organic additives, e.g. milk, sugar
A23F 5/405 {comprising ground coffee or ground coffee substitute particles}
A23F 5/42	. . . using inorganic additives
A23F 5/44	. Coffee substitutes
A23F 5/46	. Coffee flavour; Coffee oil; Flavouring of coffee or coffee extract (synthetic coffee flavours A23L 1/234)
A23F 5/465	. . {Flavouring with flavours other than natural coffee flavour or coffee oil}
A23F 5/48	. . Isolation {or recuperation} of coffee flavour or coffee oil
A23F 5/483	. . . {by solvent extraction of the beans, ground or not}
A23F 5/486	. . . {by distillation from beans, ground or not, e.g. stripping; Recovering volatile gases, e.g. roaster or grinder gases}
A23F 5/50	. . . from coffee extract
A23F 5/505 {by distillation, e.g. stripping the extract; Recovering volatile gases, e.g. during concentration}
A23F 2200/00	Special features