

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