

ECLA**EUROPEAN CLASSIFICATION****A23F**

COFFEE; TEA; THEIR SUBSTITUTES; MANUFACTURE, PREPARATION, OR INFUSION THEREOF (coffee or tea pots [A47G19/14](#); tea infusers [A47G19/16](#); apparatus for making beverages, e.g. coffee or tea, [A47J31/00](#); coffee mills [A47J42/00](#))

A23F3/00

Tea; Tea substitutes; Preparations thereof

- A23F3/06 . Treating tea before extraction (reducing or removing alkaloid content [A23F3/36](#)); Preparations produced thereby (tea extract preparations [A23F3/16](#))
- A23F3/08 . . Oxidation; Fermentation
- A23F3/10 . . . Fermentation with addition of micro-organisms or enzymes
- A23F3/12 . . Rolling or shredding tea leaves
- A23F3/14 . . Tea preparations, e.g. using additives (flavouring [A23F3/40](#))
- A23F3/16 . Tea extraction; Tea extracts; Treating tea extract; Making instant tea
- A23F3/16B . . [N: Liquid or semi-liquid tea extract preparations, e.g. gels, liquid extracts in solid capsules]
- A23F3/16E . . [N: Addition of, or treatment with, enzymes or micro-organisms]
- A23F3/18 . . Extraction of water soluble tea constituents ([N: [A23F3/16E](#) takes precedence]; isolation of tea flavour or tea oil [A23F3/42](#))
- A23F3/20 . . Removing unwanted substances ([N: [A23F3/16E](#) takes precedence]; reducing or removing alkaloid content [A23F3/38](#))
- A23F3/20B . . . [N: Using flocculating or adsorbing agents]
- A23F3/22 . . Drying or concentrating tea extract [N: ([A23F3/16E](#) takes precedence)]
- A23F3/22D . . . [N: by evaporation, e.g. drying in thin layers, foam drying ([A23F3/26](#) and [A23F3/28](#) take precedence)]
- A23F3/24 . . . by freezing out the water
- A23F3/26 . . . by lyophilisation
- A23F3/28 . . . by spraying into a gas stream
- A23F3/30 . . Further treatment of dried tea extract; Preparations produced thereby, e.g. instant tea ([N: [A23F3/16E](#) takes precedence]; flavouring [A23F3/40](#))
- A23F3/32 . . . Agglomerating, flaking or tableting [N: or granulating]
- A23F3/34 . Tea substitutes, e.g. matè; Extracts or infusions thereof
- A23F3/36 . Reducing or removing alkaloid content; Preparations produced thereby; Extracts or infusions thereof
- A23F3/36B . . [N: by addition of alkaloid neutralising or complexing agents ([A23F3/16E](#) takes precedence)]
- A23F3/36E . . [N: by extraction of the leaves with selective solvents]
- A23F3/38 . . Reducing or removing alkaloid content from tea extract
- A23F3/38B . . . [N: using flocculating, precipitating, adsorbing or complex-forming agents, or ion-exchangers]

- A23F3/40 . Tea flavour; Tea oil; Flavouring of tea or tea extract ([synthetic tea flavours A23L1/226](#))
- A23F3/40S . . [N: Flavouring with flavours other than natural tea flavour or tea oil]
- A23F3/42 . . Isolation [N: or recuperation] of tea flavour or tea oil
- A23F3/42E . . . [N: by solvent extraction; Tea flavour from tea oil]
- A23F3/42H . . . [N: by distillation, e.g. stripping leaves; Recovering volatile gases (flavour from tea oil [A23F3/42E](#))]

A23F5/00 Coffee; Coffee substitutes; Preparations thereof

- A23F5/02 . Treating green coffee; Preparations produced thereby ([roasting A23F5/04](#); [removing unwanted substances A23F5/16](#); [reducing or removing alkaloid content A23F5/20](#); [extraction A23F5/24](#))
- A23F5/04 . Methods of roasting coffee ([machines therefor A23N12/00](#))
- A23F5/04B . . [N: in the presence of inert particles]
- A23F5/04F . . [N: with agitation or transportation of the beans by gases; Fluidised-bed roasting or fluidised-bed cooling after roasting ([A23F5/04B takes precedence](#))]
- A23F5/06 . . of roasting extracted coffee; [N: Caramelisation of coffee extract] [C9607]
- A23F5/08 . Methods of grinding coffee ([coffee mills A47J42/00](#))
- A23F5/10 . Treating roasted coffee; Preparations produced thereby ([removing unwanted substances A23F5/16](#); [reducing or removing alkaloid content A23F5/20](#); [coffee extraction, making instant coffee A23F5/24](#))
- A23F5/10B . . [N: Treating in vacuum or with inert or noble gases; Storing in gaseous atmosphere; Packaging]
- A23F5/12 . . Agglomerating, flaking or tableting (of coffee extract or instant coffee 5/38)
- A23F5/12B . . . [N: Tablets or other similar solid forms]
- A23F5/14 . . using additives, e.g. milk, sugar; Coating, e.g. for preserving ([flavouring A23F5/46](#))
- A23F5/14B . . . [N: Coating whole beans with a layer]
- A23F5/16 . Removing unwanted substances ([reducing or removing alkaloid content A23F5/20](#))
- A23F5/16D . . [N: using enzymes or micro-organisms]
- A23F5/16E . . [N: by extraction of the beans, ground or not, with selective solvents other than water or aqueous bean extracts, including supercritical gases]
- A23F5/18 . . from coffee extract [N: ([A23F5/16D takes precedence](#))] [C9604]
- A23F5/18B . . . [N: using flocculating, precipitating, adsorbing or complex-forming agents, or ion-exchangers]
- A23F5/20 . Reducing or removing alkaloid content; Preparations produced thereby; Extracts or infusions thereof
- A23F5/20B . . [N: by addition of alkaloid neutralising or complexing agents]
- A23F5/20D . . [N: using enzymes or micro-organisms]
- A23F5/20E . . [N: by extraction of the beans with selective solvents other than water or aqueous bean extracts, including supercritical gases]
- A23F5/20H . . [N: by extraction of the beans with water, aqueous solutions without organic or inorganic solvents, or aqueous coffee extract]

- A23F5/22 . . Reducing or removing alkaloid content from coffee extract
- A23F5/22B . . . [N: using flocculating, precipitating, adsorbing or complex-forming agents, or ion-exchangers]
- A23F5/22E . . . [N: by extraction with selective solvents]
- A23F5/24 . Extraction of coffee; Coffee extracts (with reduced alkaloid content [A23F5/20](#)); Making instant coffee (methods of roasting extracted coffee [A23F5/06](#))
- A23F5/24B . . [N: Liquid, semi-liquid or non-dried semi-solid coffee extract preparations; Coffee gels; Liquid coffee in solid capsules ([A23F5/24D](#) takes precedence)] [C9607]
- A23F5/24D . . [N: Addition of, or treatment with, enzymes or microorganisms ([A23F5/16D](#) and [A23F5/20D](#) take precedence)] [N9607]
- A23F5/26 . . Extraction of water-soluble constituents ([N: [A23F5/24D](#) takes precedence]; isolation of coffee flavour or coffee oil [A23F5/48](#)) [C9607]
- A23F5/26B . . . [N: the extraction liquid flows through a stationary bed of solid substances, e.g. in percolation columns]
- A23F5/26D . . . [N: the solid substances are transported through the apparatus during the extraction cycle]
- A23F5/26K . . . [N: using additives, specific extraction media or specific coffee blends]
- A23F5/28 . . Drying or concentrating coffee extract [N: ([A23F5/24D](#) takes precedence)] [C9607]
- A23F5/28D . . . [N: by evaporation, e.g. drying in thin layers, foam drying ([A23F5/32](#) and [A23F5/34](#) take precedence)]
- A23F5/30 . . . by freezing out the water
- A23F5/32 . . . by lyophilisation
- A23F5/34 . . . by spraying into a gas stream
- A23F5/36 . . Further treatment of dried coffee extract; Preparations produced thereby, e.g. instant coffee ([N: [A23F5/24D](#) takes precedence]; removing unwanted substances [A23F5/18](#); flavouring [A23F5/46](#)) [C9607]
- A23F5/38 . . . Agglomerating, flaking or tableting [N: or granulating]
- A23F5/38B [N: Tablets or other similar solid forms]
- A23F5/40 . . . using organic additives, e.g. milk, sugar
- A23F5/40B [N: comprising ground coffee or ground coffee substitute particles]
- A23F5/42 . . . using inorganic additives
- A23F5/44 . Coffee substitutes
- A23F5/46 . Coffee flavour; Coffee oil; Flavouring of coffee or coffee extract (synthetic coffee flavours [A23L1/234](#))
- A23F5/46S . . [N: Flavouring with flavours other than natural coffee flavour or coffee oil]
- A23F5/48 . . Isolation [N: or recuperation] of coffee flavour or coffee oil
- A23F5/48E . . . [N: by solvent extraction of the beans, ground or not]
- A23F5/48H . . . [N: by distillation from beans, ground or not, e.g. stripping; Recovering volatile gases, e.g. roaster or grinder gases]
- A23F5/50 . . . from coffee extract
- A23F5/50H [N: by distillation, e.g. stripping the extract; Recovering volatile gases, e.g. during concentration]