

SECTION A — HUMAN NECESSITIES

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

A23F COFFEE; TEA; THEIR SUBSTITUTES; MANUFACTURE, PREPARATION, OR INFUSION THEREOF

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]
- 3/08 • • Oxidation; Fermentation [3]
- 3/10 • • • Fermentation with addition of micro-organisms or enzymes [3]
- 3/12 • • Rolling or shredding tea leaves [3]
- 3/14 • • Tea preparations, e.g. using additives (flavouring A23F 3/40) [3]
- 3/16 • Tea extraction; Tea extracts; Treating tea extract; Making instant tea [3]
- 3/18 • • Extraction of water soluble tea constituents (isolation of tea flavour or tea oil A23F 3/42) [3]
- 3/20 • • Removing unwanted substances (reducing or removing alkaloid content A23F 3/38) [3]
- 3/22 • • Drying or concentrating tea extract [3]
- 3/24 • • • by freezing out the water [3]
- 3/26 • • • by lyophilisation [3]
- 3/28 • • • by spraying into a gas stream [3]
- 3/30 • • Further treatment of dried tea extract; Preparations produced thereby, e.g. instant tea (flavouring A23F 3/40) [3]
- 3/32 • • • Agglomerating, flaking or tableting [3]
- 3/34 • Tea substitutes, e.g. mate; Extracts or infusions thereof [3]
- 3/36 • Reducing or removing alkaloid content; Preparations produced thereby; Extracts or infusions thereof [3]
- 3/38 • • Reducing or removing alkaloid content from tea extract [3]
- 3/40 • Tea flavour; Tea oil; Flavouring of tea or tea extract (synthetic tea flavours A23L 1/226) [3]
- 3/42 • • Isolation of tea flavour or tea oil [3]

5/00 Coffee; Coffee substitutes; Preparations thereof [3]

- 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]
- 5/04 • Methods of roasting coffee (machines therefor A23N 12/00) [3]

- 5/06 • • of roasting extracted coffee [3]
- 5/08 • Methods of grinding coffee (coffee mills A47J 42/00) [3]
- 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]
- 5/12 • • Agglomerating, flaking or tableting (of coffee extract or instant coffee A23F 5/38) [3]
- 5/14 • • using additives, e.g. milk, sugar; Coating, e.g. for preserving (flavouring A23F 5/46) [3]
- 5/16 • Removing unwanted substances (reducing or removing alkaloid content A23F 5/20) [3]
- 5/18 • • from coffee extract [3]
- 5/20 • Reducing or removing alkaloid content; Preparations produced thereby; Extracts or infusions thereof [3]
- 5/22 • • Reducing or removing alkaloid content from coffee extract [3]
- 5/24 • Extraction of coffee (isolation of coffee flavour or coffee oil A23F 5/48); Coffee extracts (with reduced alkaloid content A23F 5/20); Making instant coffee (methods of roasting extracted coffee A23F 5/06) [3]
- 5/26 • • Extraction of water soluble constituents [3]
- 5/28 • • Drying or concentrating coffee extract [3]
- 5/30 • • • by freezing out the water [3]
- 5/32 • • • by lyophilisation [3]
- 5/34 • • • by spraying into a gas stream [3]
- 5/36 • • Further treatment of dried coffee extract; Preparations produced thereby, e.g. instant coffee (removing unwanted substances A23F 5/18; flavouring A23F 5/46) [3]
- 5/38 • • • Agglomerating, flaking or tableting [3]
- 5/40 • • • using organic additives, e.g. milk, sugar [3]
- 5/42 • • • using inorganic additives [3]
- 5/44 • Coffee substitutes [3]
- 5/46 • Coffee flavour; Coffee oil; Flavouring of coffee or coffee extract (synthetic coffee flavours A23L 1/234) [3]
- 5/48 • • Isolation of coffee flavour or coffee oil [3]
- 5/50 • • • from coffee extract [3]