

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

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]
- 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]