Claims

1. A method for producing a coffee blend, wherein the coffee blend is characterized in that a coffee drink brewed from said coffee blend under standard conditions contains at least 65 mg/L N-methylpyridinium cations (NMP) and at least 550 mg/L chlorogenic acids (CGA), comprising the steps of
   (a) providing coffee beans of *Coffea arabica* that have been drum roasted for at least 10 minutes at 190°C to 210°C to a dark degree of about 45 to 60 scale parts;
   (b) providing coffee beans of *Coffea arabica* that have been roasted by rotary fluidized bed (RFB) roasting for at most 5 minutes at 240°C to 270°C to a medium degree of about 75 to about 90 scale parts;
   (c) blending at least two components, wherein one blend component consists of coffee beans according to (a) and one blend component consists of coffee beans according to (b), and wherein the coffee beans according to (a) form 60 to 80% (w/w) of the blend and the coffee beans according to (b) form 20 to 40% (w/w) of the blend.

2. The method of claim 1, wherein the coffee beans provided in steps (a) and (b) have been ground before step (c).

3. The method of claim 1 or claim 2, further comprising the step of spiking green coffee beans of at least one blend component with at least one compound, selected from the group consisting of CGA and trigonelline, prior to roasting.

4. The method any one of claims 1 to 3, wherein the ratio between the concentration of CGA to the concentration of NMP is between 6 and 12 in the coffee drink.

5. The method any one of claims 1 to 4, wherein the coffee drink contains at most 200 mg/L carboxylic acid-5-hydroxytryptamides (C5-HT).

6. The method of any one of claims 1 to 5, wherein the green coffee beans of at least one blend component are steam-treated prior to roasting.

7. The method of any one of claims 1 to 6, wherein the green coffee beans of at least one blend component are dewaxed and/or decaffeinated prior to roasting.

8. The method of any one of claims 2 to 7, wherein the step of spiking green coffee beans is performed by vacuum infiltration.

9. The method of any one of claims 2 to 7, wherein the step of spiking green coffee beans is performed by lyophilization.

10. A coffee blend, characterized in that a coffee drink brewed from said coffee blend under standard conditions contains at least 65 mg/L N-methylpyridinium cations (NMP) and at least 550 mg/L chlorogenic acids (CGA) obtainable by a method according to any of claims 1 to 9.

11. The coffee blend of claim 10, which is a blend of coffee beans or a coffee powder blend.

12. The coffee blend of claim 10 or claim 11, wherein the ratio between the concentration of CGA to the concentration of NMP is between 6 and 12 in the coffee drink.

13. The coffee blend of claim 10 to 12, wherein the coffee drink contains at most 200 mg/L carboxylic acid-5-hydroxytryptamides (C5-HT).

Claims

1. A method for producing a coffee blend, wherein the coffee blend is **characterized in that** a coffee drink brewed from said coffee blend under standard conditions contains at least 65 mg/L N-methylpyridinium cations (NMP) and at least 550 mg/L chlorogenic acids (CGA), comprising the steps of

   (a) providing coffee beans of *Coffea arabica* that have been drum roasted for at least 10 minutes at 190°C to 210°C to a dark degree of 45 to 60 scale parts;

   (b) providing coffee beans of *Coffea arabica* that have been roasted by rotary fluidized bed (RFB) roasting for at most 5 minutes at 240°C to 270°C to a medium degree of 75 to 90 scale parts;

   c) blending at least two components, wherein one blend component consists of coffee beans according to (a) and one blend component consists of coffee beans according to (b), and wherein the coffee beans according to (a) form 60 to 80% (w/w) of the blend and the coffee beans according to (b) form 20 to 40% (w/w) of the blend.

2. The method of claim 1, wherein the coffee beans provided in steps (a) and (b) have been ground before step (c).

3. The method of claim 1 or claim 2, further comprising the step of spiking green coffee beans of at least one blend component with at least one compound, selected from the group consisting of CGA and trigonelline, prior to roasting.

4. The method any one of claims 1 to 3, wherein the ratio between the concentration of CGA to the concentration of NMP is between 6 and 12 in the coffee drink.

5. The method any one of claims 1 to 4, wherein the coffee drink contains at most 200 mg/L carboxylic acid-5-hydroxytryptamides (C5-HT).

6. The method of any one of claims 1 to 5, wherein the green coffee beans of at least one blend component are steam-treated prior to roasting.

7. The method of any one of claims 1 to 6, wherein the green coffee beans of at least one blend component are dewaxed and/or decaffeinated prior to roasting.

8. The method of any one of claims 3 to 7, wherein the step of spiking green coffee beans is performed by vacuum infiltration.

9. The method of any one of claims 3 to 7, wherein the step of spiking green coffee beans is performed by lyophilization.

10. A coffee blend, **characterized in that** a coffee drink brewed from said coffee blend under standard conditions contains at least 65 mg/L N-methylpyridinium cations (NMP) and at least 550 mg/L chlorogenic acids (CGA) obtainable by a method according to any of claims 1 to 9.

11. The coffee blend of claim 10, which is a blend of coffee beans or a coffee powder blend.

12. The coffee blend of claim 10 or claim 11, wherein the ratio between the concentration of CGA to the concentration of NMP is between 6 and 12 in the coffee drink.

13. The coffee blend of claim 10 to 12, wherein the coffee drink contains at most 200 mg/L carboxylic acid-5-hydroxytryptamides (C5-HT).