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(54) **Title:** PROCESS FOR THE PRODUCTION OF A LIQUID COFFEE EXTRACT PRODUCT

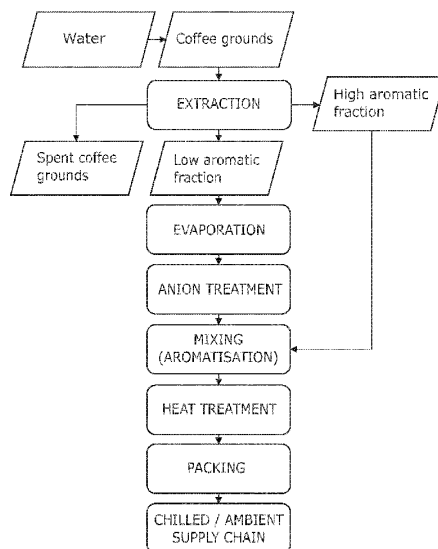


Fig. 1

(57) **Abstract:** The present invention relates to a process for the production of a liquid coffee extract product, the process comprising the steps of: a) subjecting roast and ground coffee to an extraction step to produce a high aromatic coffee extract and a low aromatic coffee extract; and b) combining the low aromatic coffee extract with the high aromatic coffee extract to form a liquid coffee extract product; wherein the method further comprises a step of raising the pH of the low aromatic coffee extract to no more than pH 5.5; and wherein the low aromatic coffee extract is maintained at a temperature of less than 110°C before step b). The present invention also relates to a liquid coffee extract product comprising 4-O-caffeoyl-muco- γ -quinide in an amount of at least 20, 21, 22, 23, 24, 25, 26, 27, 28, 29 or at least 30 mg/kg dry matter of the coffee product after storage in chilled conditions for 6 months.

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