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(71) Applicant (for all designated States except US): NESTEC S.A. [CH/CH]; Avenue Nestlé 55, CH-1800 Vevey (CH).

(72) Inventors; and

(75) Inventors/Applicants (for US only): **ZHENG, Ying** [US/US]; 6102 Northcliff Blvd., Dublin, OH 43016 (US). **MILO, Christian** [DE/CH]; Chemin des Croisettes 6, CH-1066 Epalinges (CH). **CHENG, Pu-Sheng** [—/US]; 6305 Ross Bend, Dublin, OH 43016 (US). **RAHMANI, Rachid** [US/US]; 17886 Woodview Drive, Marysville, OH 43040 (US). **HU, Wenjie** [CN/US]; 515 Three Oaks Drive, Marysville, OH 43040 (US).

(74) Common Representative: **ELLEBY, Gudrun**; Nestec S.A., Avenue Nestlé 55, CH-1800 Vevey (CH).

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(54) Title: STABILIZER-FREE STABILIZED COFFEE AROMA

(57) Abstract: A process for stabilizing a coffee aroma-providing component such as coffee aroma against loss or degradation of its flavor or sensory characteristics by associating the coffee aroma-providing component with a stabilizing agent in an amount effective to reduce or prevent the loss or degradation of the flavor or sensory characteristics of the component and form a stabilized coffee aroma-providing component followed by removing the stabilizing agent from the stabilized coffee aroma prior to packaging for storage or prior to adding the stabilized coffee aroma to a food or beverage product. The resulting stabilized coffee aroma-providing component is essentially free of the stabilizing agent and may be incorporated into a food or beverage product with the initial flavor or sensory characteristics of the stabilized component being retained for a time period of at least two months during storage of the food or beverage product.



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