

METHOD FOR PRODUCING COFFEE EXTRACT

ABSTRACT

The present invention provides a method for producing a coffee extract with enhanced coffee-specific aroma and reduced miscellaneous flavor. The method includes mixing a coffee extract obtained by collection until an extraction rate reaches 1.0% or more and 20.0% or less, with a coffee extract obtained by subjecting, to gas separation process using a non-thermal procedure, the extract extracted until the extraction rate is further increased by 1.0% or more and 15.0% or less after the first extraction step.