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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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Declarations under Rule 4.17:

- as to applicant's entitlement to apply for and be granted a patent (Rule 4.17(ii)) for the following designations AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, UZ, VC, VN, YU, ZA, ZM, ZW, ARIPO patent (GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PT, RO, SE, SI, SK, TR), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG)
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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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