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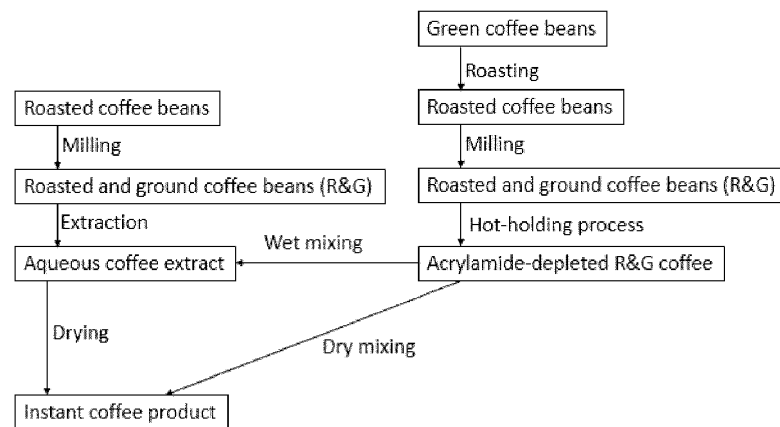


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- (71) **Applicant:** **KONINKLIJKE DOUWE EGBERTS B.V.**
[NL/NL]; Vleutensevaart 35, 3532 AD Utrecht (NL).
- (72) **Inventors:** **FARR, Robert Stanley**; c/o Jacobs Douwe Egbert R&D GB Ltd, Ruscote Avenue, Banbury, Oxfordshire OX16 2QU (GB). **HAGUE, Robert**; c/o Koninklijke
- Douwe Egberts B.V., Vleutensevaart 35, 3532 AD Utrecht (NL).
- (74) **Agent:** **BOULT WADE TENNANT LLP**; Salisbury Square House, 8 Salisbury Square, London, Greater London EC4Y 8AP (GB).
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(54) **Title:** A METHOD FOR THE MANUFACTURE OF AN INSTANT COFFEE POWDER

Figure 1



(57) **Abstract:** The present invention relates to a method for the manufacture of an instant coffee powder, the method comprising: (i) providing an aqueous coffee extract; (ii) providing roasted coffee; (iii) holding the roasted coffee in a substantially oxygen-free treatment-chamber at a temperature of from 70 to 120°C for at least 30 minutes to form acrylamide-depleted roasted coffee; and (iv) drying the aqueous coffee extract to form a soluble coffee powder; wherein, either: a) the roasted coffee provided in step (ii) is a roasted coffee powder, whereby step (iii) provides an acrylamide-depleted roasted coffee powder; or b) the method further comprises a step of grinding the acrylamide-depleted roasted coffee obtained in step (iii) to form an acrylamide-depleted roasted coffee powder; and, wherein, the method further comprises: (v) adding the acrylamide-depleted roasted coffee powder to the aqueous coffee extract before the drying step (iv), or adding the acrylamide-depleted roasted coffee powder to the soluble coffee powder obtained in step (iv), to thereby form an instant coffee powder comprising soluble coffee and from 1wt% to 20wt% roast and ground coffee, by weight of the instant coffee powder.

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