Claims:

1. A method of producing a soluble coffee product, the method comprising:

(i) performing an aqueous extraction of roast and ground coffee beans at a temperature of at least 175ºC to thereby provide spent coffee grounds;

(ii) providing further roasted and ground coffee beans;

(iii) performing an aqueous extraction of the further roasted and ground coffee beans at a temperature of from 175 to 220ºC, preferably 175 to 205ºC, to obtain an acrylamide-containing aqueous coffee extract;

(iv) performing a method of reducing acrylamide in the aqueous coffee extract to obtain an acrylamide-depleted coffee extract, the method comprising contacting the acrylamide-containing aqueous coffee extract with the spent coffee grounds at a temperature of 70 to 120ºC for at least 30 minutes to form an acrylamide-depleted coffee extract; and

(v) drying the acrylamide-depleted coffee extract to provide a soluble coffee product.

2. A method according to claim 1, wherein the step of drying is a step of spray-drying or a step of freeze-drying.

3. A method according to claim 1 or claim 2, wherein, in step (iv), before being contacted with the spent coffee grounds the aqueous coffee extract comprises at least 5 ppm acrylamide.

4. A method according to any preceding claim, wherein, in step (iv), the acrylamide-depleted coffee extract comprises less than 400 ppb acrylamide.

5. A method according to any preceding claim, wherein the method in step (iv) reduces the acrylamide levels by at least 30%.

6. A method according to any preceding claim, wherein, in step (iv), the acrylamide-containing aqueous coffee extract is contacted with the spent coffee grounds at a temperature of from 100 to 120ºC.

7. A method according to any preceding claim, wherein, in step (iv), the acrylamide-containing aqueous coffee extract is contacted with the spent coffee grounds for from 1 to 50 hours, preferably 2 to 10 hours.

8. A method according to any preceding claim, wherein, in step (iv), the acrylamide-containing aqueous coffee extract is passed through the spent coffee grounds in a continuous process.

9. A method according to any preceding claim, wherein, in step (iv), the acrylamide-containing aqueous coffee extract comprises from 1 to 55wt% soluble coffee solids.

10. A method according to any preceding claim, wherein, in step (iv), the spent coffee grounds are provided as a bed of spent coffee grounds.

11. A method according to claim 10, wherein, in step (iv), the bed of spent coffee is held in a sealed pressure chamber.

12. A method according to any preceding claim, wherein the step (i) of performing an aqueous extraction of roast and ground coffee beans is performed at a temperature of at least 200ºC, preferably 205 to 240ºC.