

Claims:

1. A process for producing a liquid coffee concentrate, the process comprising the steps of:
- 5 a) providing a low aromatic aqueous coffee extract having a first acrylamide content;
- b) providing a high aromatic aqueous coffee extract;
- c) contacting the low aromatic aqueous coffee extract with a carbon and/or silica based resin with adsorptive function to provide a low aromatic aqueous coffee extract
- 10 having a second acrylamide content; and
- d) combining the low aromatic aqueous coffee extract having a second acrylamide content and the high aromatic aqueous coffee extract to provide a liquid coffee concentrate,
- wherein the second acrylamide content is lower than the first acrylamide content.
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2. The process of claim 1, wherein the process comprises subjecting roasted and ground coffee to an aroma recovery process to obtain:
- (i) the high aromatic aqueous coffee extract; and
- (ii) dearomatised roasted and ground coffee.
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3. The process of claim 2, wherein the aroma recovery process involves contacting the roasted and ground coffee with steam and obtaining the high aromatic aqueous coffee extract from the steam.
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4. The process of claim 2 or claim 3, wherein the low aromatic aqueous coffee extract having a first acrylamide content is obtained by aqueous extraction of the dearomatised roasted and ground coffee, wherein the aqueous extraction is conducted at a temperature of above 140°C, preferably 140 to 230 °C .
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5. The process of claim 2, 3, or 4, wherein the low aromatic aqueous coffee extract having a first acrylamide content is obtained by the aqueous extraction of dearomatised roasted and ground coffee, preferably wherein the aqueous extraction is conducted at a temperature of from 200 to 260 °C.

6. The process of claim 2, 3, 4, or 5 wherein prior to obtaining the low aromatic aqueous coffee extract having a first acrylamide content by aqueous extraction of the dearomatised roasted and ground coffee, the dearomatised roasted and ground coffee is subjected to an initial aqueous extraction at a temperature of below 170°C, preferably
5 between 100 and 170 °C to obtain a further aromatic aqueous coffee extract which is combined in step d) with the low aromatic aqueous coffee extract having a second acrylamide content and the high aromatic aqueous coffee extract to provide the liquid coffee concentrate.
- 10 7. The process according to any preceding claim, wherein the process further comprises a step of concentrating the low aromatic aqueous coffee extract having a second acrylamide content.
- 15 8. The process according to any preceding claim, wherein contacting the low aromatic aqueous coffee extract with a carbon and/or silica based resin with adsorptive function comprises flowing the low aromatic aqueous coffee extract through a bed comprising the resin.
- 20 9. The process according to any preceding claim, wherein the resin has a size exclusion functionality.
10. The process according to any preceding claim, wherein the process further comprises regenerating the spent resin.
- 25 11. The process according to any preceding claim, wherein the carbon and/or silica based resin with adsorptive function comprises particles having a surface area between 700 m²/g and 1500 m²/g, preferably of about 1200 m²/g.
- 30 12. The process according to any preceding claim, wherein the carbon and/or silica based resin with adsorptive function comprises particles having a pore volume between 0.08 cm³/g and 0.2 cm³/g, preferably about 0.15 cm³/g.
13. The process according to any preceding claim, wherein the second acrylamide content is at least 10%, at least 20%, at least 30%, at least 40%, at least 50%, at least

60%, at least 70%, at least 80%, at least 90%, at least 95%, at least 99% or 100% lower than the first acrylamide content.

14. The process according to any preceding claim, further comprising a step of
5 drying the liquid coffee concentrate, thereby producing a soluble coffee product.

15. A liquid coffee concentrate obtainable according to the process of any one of
claims 1 to 13 or a soluble coffee product obtainable according to the process of claim
14.

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16. The liquid coffee concentrate or soluble coffee product according to claim 15,
having a reduced level of acrylamide of 2-50%wt in the final product.

17. Use of a carbon and/or silica based resin with adsorptive function for reducing
15 the acrylamide content of a low aromatic aqueous coffee extract, wherein the carbon
and/or silica based resin with adsorptive function is selective for acrylamide.