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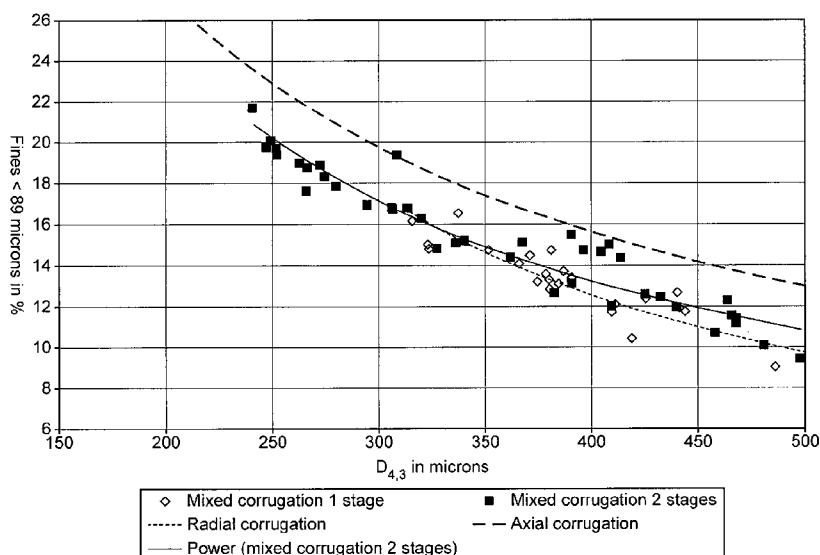
- as to applicant's entitlement to apply for and be granted a patent (Rule 4.17(ii))
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(54) Title: METHOD FOR DELIVERING A LONG COFFEE EXTRACT FROM A CAPSULE IN A REDUCED FLOW TIME



(57) Abstract: Method for delivering a long coffee extract from a capsule containing ground coffee within a flow time of 50 seconds or less by injection of water under pressure within the capsule. The capsule is filled with ground coffee and has a delivery membrane. The capsule is extracted in a coffee extraction device, and pressurized water is injected in the capsule under pressure. The coffee beverage is released through the beverage delivery membrane of the capsule with engaging means engaging in and/or against the membrane. The pressure loss is reduced in the coffee bed by providing in the capsule coffee ground having a controlled percentage of fines (F) depending on the average particle size ($D_{4,3}$). The flow time can be lowered to 40 seconds or even less while maintaining a coffee extraction yield within a high range of 15 to 30%.

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