

Abstract

The present invention pertains to a coffee extract rich in variety and in which the features of coffee are enhanced. A roasted product prepared by following a step for mixing and
5 roasting coffee beans with at least one material selected from among oolong tea, pu'ersh tea, red tea, roses, jasmine, hops, hibiscus, lemon grass, the berries of Japanese pepper, rosemary, vanilla, sugar beets, Kombu, Azuki beans, kidney beans, peas, soy beans, almonds, cashew nuts, chestnuts,
10 pumpkin seeds, sweet chestnuts, walnuts, sesame, sunflower seeds, hazel nuts, pecan nuts, macadamia nuts, pine nuts, peanuts, rice, barley, malt, buckwheat grains, Job's tears, mandarin orange peels, orange peels, Kabosu peels, grapefruit peels, Sudachi peels, Yuzu peels, lime peels, lemon peels,
15 blueberries, prunes, cherries, Japanese persimmons, pineapple, bananas, grapes, mangoes, peaches, apples, black peppers, chili peppers, sugar cane, ginger, garlic, onions, carrots, burdock roots, pumpkins, sweet potatoes, potatoes, and corn.