Claims:

1. An instant coffee composition for forming a coffee beverage,

wherein the composition comprises soluble coffee solids and insoluble coffee solids, the insoluble coffee solids comprising coffee oils and an insoluble coffee sediment fraction which is the non-oil portion of the insoluble coffee solids,

wherein the composition comprises at least 6wt% of an insoluble coffee sediment fraction, the insoluble coffee sediment fraction comprising, when analysed after acid hydrolysis, 1wt% or less arabinose, and

wherein the instant coffee composition comprises at least 0.8wt% coffee oils by dry weight.

2. The instant coffee composition according to claim 1, wherein the composition comprises from 7.5 to 15wt% of the insoluble coffee sediment fraction.

3. The instant coffee composition according to claim 1 or claim 2, wherein the insoluble coffee sediment fraction comprises, when analysed after acid hydrolysis, from 0.5 to 1wt% arabinose.

4. The instant coffee composition according to any proceeding claim, wherein the insoluble coffee sediment fraction comprises, when analysed after acid hydrolysis, less than 5wt% galactose, preferably from 2 to 4wt% galactose.

5. The instant coffee composition according to any proceeding claim, wherein the instant coffee composition comprises ~~at least 0.8wt% coffee oils by dry weight, preferably~~ from 1 to 5wt% coffee oils by dry weight.

6. The instant coffee composition according to any proceeding claim, wherein the composition when analysed by wet laser diffraction at a 1.5wt% concentration has a D50 of less than 10 microns, preferably from 2.5 to 7.5 microns.

7. The instant coffee composition according to any proceeding claim, wherein the composition consists of coffee.

8. The instant coffee composition according to any proceeding claim, wherein the composition is spray- or freeze-dried, or wherein the instant coffee composition is a liquid coffee concentrate.

9. A method for the manufacture of a coffee-extract product, the method comprising:

(a) providing roast and ground coffee having a mean particle size of from 100 to 600 microns;

(b) mixing the roast and ground coffee with water to form a first slurry containing 15 to 30wt% coffee solids,

(c) passing the first slurry through an aroma-separation step to recover a coffee aroma fraction and to form a dearomatised slurry;

(d) passing the deaeromatised slurry to a first filtration device at a temperature of from 90 to 150°C to form a first coffee extract and a first filter cake;

(e) adding water to the first filter cake to form a reconstituted slurry having at least 12 wt% coffee solids;

(f) thermally treating the reconstituted slurry at a temperature of from 150 to 205°C;

(g) then passing the thermally-treated reconstituted slurry to a second filtration device to form a second coffee extract and a second filter cake;

(h) combining the first and second coffee extracts to form a third coffee extract;

(i) concentrating the third coffee extract to form a fourth coffee extract having 35 to 70wt% coffee solids;

(j) adding the coffee aroma fraction to the fourth coffee extract to form a liquid, coffee-extract product.

10. The method according to claim 9, wherein the roast and ground coffee has a mean particle size of from 400 to 600 microns, or wherein the roast and ground coffee has a mean particle size of from 250 to 400 microns.

11. The method according to ~~any of the preceding claims~~claim 9 or claim 10, wherein the coffee-extract product is a soluble powder, the method further comprising:

(k) drying the liquid coffee-extract product to form a soluble powder.

12. The method according to any of ~~the preceding~~ claims 9 to 11, wherein the liquid, coffee-extract product has 40 to 50wt% coffee solids.

13. The method according to any of ~~the preceding~~ claims 9 to 12, wherein the water in step (b) and/or step (e) is at a temperature of from 80 to 100°C.

14. The method according to any of ~~the preceding~~ claims 9 to 13, wherein the reconstituted slurry formed in step (e) has 12 to 30wt% solids.

15. The method according to any of ~~the preceding~~ claims 9 to 14, wherein the second filter cake is subjected to a further high temperature extraction process to obtain a further coffee extract to be combined in step (h) with the first and second coffee extracts to form the third coffee extract.

16. The method according to any of ~~the preceding~~ claims 9 to 15, wherein step (f) is conducted in a plug-flow reactor.

17. The method according to any of ~~the preceding~~ claims 9 to 16, wherein step (i) is conducted in an evaporator unit.

18. The method according to any of ~~the preceding~~ claims 9 to 17, wherein step (c) is conducted under vacuum.

19. The method according to any of ~~the preceding~~ claims 9 to 18, wherein the method further comprises packaging the coffee-extract product.

20. The method according to any of ~~the preceding~~ claims 9 to 19, wherein the method is a continuous process.

21. ~~A coffee-extract product obtainable by t~~The method according to any one~~of any~~ of claims 9 to 20, wherein the coffee extract product is the instant coffee composition according to any one of claims 1 to 8.