the above mentioned patent application fails to disclose the roasting of the coffee beans used. No information regarding the roasting degree or the roasting colour can be found in said document. Additionally, EP 1 808 078 A1 does not teach the amount of raw coffee used as starting material in a particular roasting process, and therefore does not enable a person skilled in the art to extrapolate the resulting roasting degree or roasting colour which depends on the amount of raw coffee used per roasting process.

Moreover, WO 87/04598 discloses the addition of CGA to the end product after roasting coffee beans. This is in accordance with a strong prejudice in the prior art not to add CGA to coffee beans before roasting the coffee beans, since roasting causes a thermal degradation of CGA (Trugo, L.C. and R. Macrae, *A study of the effect of roasting on the chlorogenic acid composition of coffee using HPLC.* Food Chemistry, 1984. 15: p. 219-227; Clifford, M.N. *Chlorogenic acids - Their characterisation, transformation during roasting, and potential dietary significance.* in *21ème Colloque Scientifique International sur le Café.* 2007. Montpellier, France, 11 - 15 septembre 2006: ASIC, Paris: p. 36-49).

Therefore, the technical problem underlying the present invention is to provide a method for producing a coffee blend that is characterized in that it itself, as well as a coffee drink that is brewed from said coffee blend, has high antioxidative activity, induces an upregulation of the expression of phase II detoxifying enzymes, and optionally prevents disproportionate gastric acid secretion, wherein said coffee drink at the same time should be characterized by advantageous sensorial properties.

The solution to the above technical problem is achieved by the embodiments characterized in the claims.

Summary

In one aspect, there is provided a method for producing a coffee blend, wherein the coffee blend is **characterized in that** a coffee drink brewed from said coffee blend under standard conditions contains at least 65 mg/L N-methylpyridinium cations (NMP) and at least 550 mg/L chlorogenic acids (CGA), comprising the steps of

(a) providing coffee beans of *Coffea arabica* that have been drum roasted for at least 10 minutes at 190°C to 210°C to a dark degree of 45 to 60 scale parts;

(b) providing coffee beans of *Coffea arabica* that have been roasted by rotary fluidized bed (RFB) roasting for at most 5 minutes at 240°C to 270°C to a medium degree of 75 to 90 scale parts;

c) blending at least two components, wherein one blend component consists of coffee beans according to (a) and one blend component consists of coffee beans according to (b), and wherein the coffee beans according to (a) form 60 to 80% (w/w) of the blend and the coffee beans according to (b) form 20 to 40% (w/w) of the blend.

In another aspect, there is provided a coffee blend, characterized in that a coffee drink brewed from said coffee blend under standard conditions contains at least 65 mg/L N-methylpyridinium cations (NMP) and at least 550 mg/L chlorogenic acids (CGA) obtainable by a method as defined herein.

Description

In particular, the present invention relates to a method for producing a coffee blend, wherein the coffee blend is characterized in that a coffee drink brewed from said coffee blend under standard conditions contains at least 65 mg/L N-methylpyridinium cations (NMP) and at least 550 mg/L chlorogenic acids (CGA), comprising the steps of