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- (71) Applicant: SOCIETE DES PRODUITS NESTLE S.A. [CH/CH]; P.O. Box 353, CH-1800 Vevey (CH).
- (72) Inventors: FURRER, Marc; Chemin de l'Ancien-Stand 2, CH-1807 Blonay (CH). GRETSCH, Catherine; CH-1412 Valeyres-Sous-Ursins (CH).
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(54) Title: COFFEE AROMA RECOVERY PROCESS

(57) Abstract: A process for the recovery of aroma components from the coffee grounds. Coffee grounds are placed in a mixer. The coffee grounds are wet, heated, and exposed to decreased pressure to provide aroma containing gas containing aroma components. From 40 % to 95 % of the aroma components in the coffee grounds are collected from the aroma containing gas. The aroma components may be added to concentrated coffee extract prior to the drying of the extract. The coffee powder produced has much increased and improved aroma and flavour, particularly increased beta-myrcene and limonene in the reconstituted coffee beverage.