CLAIMS

1. A method for producing a combined extract liquid, comprising:

extracting a first material to be extracted with a first deionized water, wherein the extracting a first material comprises removing an extract solution while leaving an extraction residue after the extraction;

performing, at least once on the extraction residue, actions comprising:

obtaining at least one extract liquid by adding an additional deionized water to extract at least some of the extraction residue; and

removing the at least one extract liquid after extraction of at least some of the extraction residue; and

mixing the extract solution and one or more of the at least one extract liquid to obtain the combined extract liquid;

wherein the beginning extraction temperatures are at a temperature of from 5°C to 100°C.

2. The production method according to claim 1, wherein the material to be extracted comprises one or more of:

coffee;

one or more components of herbaceous plants.

3. The production method according to claim 1, wherein the material to be extracted comprises tea leaves.

4. The production method according to claim 3, wherein the first deionized water and the additional deionized water is at a temperature of from 5°C to 35°C.

5. The production method according to claim 3, wherein a mass ratio of tea leaves to the first deionized water is in a range of 1 : 3 to 1 : 20.

6. The production method according to claim 5, wherein the extracting of the first material or the extraction residue is carried out for a time of between 0.5 minutes to 30 minutes.

7. The production method according to any one of claims 1 to 6, wherein the extraction on the extraction residue is repeated 0 to 8 times.

8. The production method according to any one of claims 1 to 6, wherein a temperature of the first deionized water and the additional deionized water is the same.

9. The production method according to any one of claims 1 to 6, wherein the first deionized water and the additional deionized water comprise one or more of:

anion-cation resin exchanged deionized water;

distilled water;

RO water.

10. The production method according to any one of claims 1 to 6, wherein the extracting comprises adding the material to be extracted before adding the first deionized water or the additional deionized water.

11. The production method according to any one of claims 1 to 6, wherein the extraction is carried out without stirring.

12. The production method according to any one of claims 1 to 6, wherein the extraction is carried out using one or more of:

a tank;

a basket;

a drip extraction apparatus.

13. The production method according to any one of claims 3 to 6, wherein the tea leaves are selected from any one or more of black tea, green tea, dark tea, oolong tea, yellow

tea, white tea and scented tea leaves.