Claims:

1. A process for producing a liquid coffee concentrate, the process comprising the steps of:
   a) providing a low aromatic aqueous coffee extract having a first acrylamide content;
   b) providing a high aromatic aqueous coffee extract;
   c) contacting the low aromatic aqueous coffee extract with a selectively-permeable membrane to provide a low aromatic aqueous coffee extract having a second acrylamide content; and
   d) combining the low aromatic aqueous coffee extract having a second acrylamide content and the high aromatic aqueous coffee extract to provide a liquid coffee concentrate,
   wherein the second acrylamide content is lower than the first acrylamide content.

2. The process of claim 1, wherein the process comprises subjecting roasted and ground coffee to an aroma recovery process to obtain:
   (i) the high aromatic aqueous coffee extract; and
   (ii) dearomatised roasted and ground coffee.

3. The process of claim 2, wherein the aroma recovery process involves contacting the roasted and ground coffee with steam and obtaining the high aromatic aqueous coffee extract from the steam.

4. The process of claim 2 or claim 3, wherein the low aromatic aqueous coffee extract having a first acrylamide content is obtained by aqueous extraction of the dearomatised roasted and ground coffee, wherein the aqueous extraction is conducted at a temperature of above 140˚C, preferably 140 to 230 ˚C .

5. The process of claim 2, 3, or 4, wherein the low aromatic aqueous coffee extract having a first acrylamide content is obtained by the aqueous extraction of dearomatised roasted and ground coffee, preferably wherein the aqueous extraction is conducted at a temperature of from 200 to 260 ˚C.

6. The process of claim 2, 3, 4 or 5, wherein prior to obtaining the low aromatic aqueous coffee extract having a first acrylamide content by aqueous extraction of

the dearomatised roasted and ground coffee, the dearomatised roasted and ground coffee is subjected to an initial aqueous extraction at a temperature of below 170˚C, preferably between 100 and 170 ˚C to obtain a further aromatic aqueous coffee extract which is combined in step d) with the low aromatic aqueous coffee extract having a second acrylamide content and the high aromatic aqueous coffee extract to provide the liquid coffee concentrate.

7. The process according to any preceding claim, wherein contacting the low aromatic aqueous coffee extract with a selectively-permeable membrane simultaneously concentrates the coffee extract.

8. The process according to any preceding claim, wherein the process further comprises a step of concentrating the low aromatic aqueous coffee extract having a second acrylamide content.

9. The process according to any preceding claim, wherein contacting the low aromatic aqueous coffee extract with selectively-permeable membrane comprises filtering the low aromatic aqueous coffee extract through a selectively-permeable membrane by reverse osmosis or nanofiltration.

10. The process according to claim 9, wherein a pressure of up to 3000 kPa, or up to 4000 kPa, is applied to the membrane during filtration.

11. The process according to any preceding claim, wherein the selectively-permeable membrane is selective for acrylamide.

12. The process according to any preceding claim, wherein the selectively-permeable membrane is selective for organic acids.

13. The process according to any preceding claim, wherein the selectively-permeable membrane has a pore size of between 0.1 to 10 nm.

14. The process according to any preceding claim, wherein the selectively-permeable membrane has a molecular weight cut-off of 200 Da, preferably 100 Da.

15. The process according to any preceding claim, wherein the second acrylamide content is at least 10%, at least 20%, at least 30%, at least 40%, at least 50%, at least 60%, at least 70%, at least 80%, at least 90%, at least 95%, at least 99% or 100% lower than the first acrylamide content.

16. The process according to any preceding claim, further comprising a step of drying the liquid coffee concentrate, thereby producing a soluble coffee product.

17. Use of a selectively-permeable membrane for reducing the acrylamide content of an aqueous coffee concentrate, wherein the selectively-permeable membrane is selective for acrylamide.

18. Use of a selectively-permeable membrane for reducing the organic acid content of an aqueous coffee concentrate, wherein the selectively-permeable membrane is selective for organic acid.