WHAT IS CLAIMED IS:

1. A method of making a soluble coffee beverage comprising:

pulverizing coffee beans to form a first pulverized coffee product;

grinding coffee beans to form a second ground coffee product;

extracting the second ground coffee product to form an extracted coffee product and spent coffee grounds;

combining a first portion of the first pulverized coffee product with the extracted coffee product to form a first coffee blend;

drying the first coffee blend to form a first dried coffee blend; and

combining a carbohydrate component, a second portion of the first pulverized coffee product and the first dried coffee blend to form the soluble coffee beverage.

2. The method of claim 1, wherein the carbohydrate component comprises sugar.

3. The method of claim 1, wherein the carbohydrate component comprises cane sugar.

4. The method of claim 1, wherein at least a portion of at least one of the pulverized coffee product, the extracted coffee product, the first coffee blend and the first dried coffee blend is encapsulated by the carbohydrate component.

5. The method of claim 4, wherein the encapsulation comprises at least one of spray-drying, coating, extrusion, coacervation and molecular inclusion.

6. The method of claim 1, wherein grinding coffee beans includes pulverizing coffee beans.

7. The method of claim 1, wherein the pulverized coffee component has a mean particle size of about 350 microns or less.

8. The method of claim 1, wherein the pulverized coffee component has a median particle size of about 350 microns or less.

9. The method of claim 1, further comprising adding to the soluble coffee beverage at least one of a coffee oil, a non-coffee oil, a non-coffee aroma, a coffee aroma, a coffee component, nutritional supplements, flavoring components, herbal components, coffee extracts, concentrated coffee, dried coffee, distillates, flavor powders, flavor oils, spices, ground or pulverized cocoa beans, ground or pulverized vanilla beans, vitamins, antioxidants,

nutraceuticals, dietary fiber, an omega-3 oil, an omega-6 oil, an omega-9 oil, a flavonoid, lycopene, selenium, a beta-carotene, resveratrol, a vegetable extract, a dry green coffee extract, a wet green coffee extract and an herbal extract.

10. A method of making a soluble coffee beverage comprising:

grinding coffee beans to form a first ground coffee product;

grinding coffee beans to form a second ground coffee product;

pulverizing coffee beans to form a first pulverized coffee product;

extracting the first ground coffee product and separating the first ground coffee product into a coffee flavor component and a coffee aroma component;

extracting the second ground coffee product to form a first extracted coffee product and spent coffee grounds;

combining the coffee aroma component with the first extracted coffee product to form a first coffee blend;

combining the first coffee blend with a first portion of the first pulverized coffee product to form a second coffee blend;

drying the second coffee blend to form a first dried coffee blend; and

combining a carbohydrate component, a second portion of the first pulverized coffee product and the first dried coffee blend to form the soluble coffee beverage.

11. The method of claim 10, wherein the carbohydrate component comprises sugar.

12. The method of claim 10, wherein the carbohydrate component comprises cane sugar.

13. A method of making a soluble coffee beverage comprising:

pulverizing coffee beans to form a first pulverized coffee product;

grinding coffee beans to form a second ground coffee product;

extracting the second ground coffee product to form an extracted coffee product and spent coffee grounds;

combining a carbohydrate component, a first portion of the first pulverized coffee product and the extracted coffee product to form a first coffee blend;

drying the first coffee blend to form a first dried coffee blend; and

combining a second portion of the first pulverized coffee product and the first dried coffee blend to form the soluble coffee beverage.

14. A method of making a soluble coffee beverage comprising:

pulverizing coffee beans to form a first pulverized coffee product;

grinding coffee beans to form a second ground coffee product;

extracting the second ground coffee product to form an extracted coffee product and spent coffee grounds;

combining a first portion of the first pulverized coffee product and the extracted coffee product to form a first coffee blend;

drying the first coffee blend to form a first dried coffee blend while adding a carbohydrate component; and

combining a second portion of the first pulverized coffee product and the first dried coffee blend to form the soluble coffee beverage.

15. A method of making a soluble coffee beverage comprising:

pulverizing coffee beans to form a first pulverized coffee product;

grinding coffee beans to form a second ground coffee product;

extracting the second ground coffee product to form an extracted coffee product and spent coffee grounds;

combining a carbohydrate component, a first portion of the first pulverized coffee product and the extracted coffee product to form a first coffee blend;

drying the first coffee blend to form a first dried coffee blend; and

combining a carbohydrate component, a second portion of the first pulverized coffee product and the first dried coffee blend to form the soluble coffee beverage.

WHAT IS CLAIMED IS:

1. A method of making a soluble coffee product, comprising:

pulverizing coffee beans to form a first pulverized coffee product,

grinding or pulverizing coffee beans to form a second ground or pulverized coffee product,

extracting the second ground or pulverized coffee product to form an extracted coffee product and spend coffee grounds,

combining a first portion of the first pulverized coffee product with the extracted coffee product to form a first coffee blend,

drying the first coffee blend to form a first dried coffee blend,

combining a second portion of the first pulverized coffee product with the first dried coffee blend to form the soluble coffee product.

2. The method of claim 1 wherein the coffee is pre-frozen before being pulverized.

3. The method of claim 1, wherein the coffee is not pre-frozen before being pulverized, further comprising the step of refrigerating the grinding and pulverizing machinery.

4. The method of claim 1, wherein the coffee is pre-frozen, further comprising the step of refrigerating the grinding and pulverizing machinery.

5. The method of claim 1, wherein the first pulverized coffee product has a mean particle size of about 350 microns or less.

6. The method of claim 1, wherein the first pulverized coffee product has a median particle size of about 350 microns or less.

7. The method of claim 1, further comprising adding an additive selected from the group consisting of coffee oils, non-coffee oils, non-coffee aromas, and coffee aromas.

8. The method of claim 1, further comprising adding at least one selected from the group consisting of coffee components, nutritional supplements, flavoring components and herbal components.

9. The method of claim 1, further comprising the step of adding to the first coffee blend at least one selected from the group consisting of coffee extract, concentrated

coffee, dried coffee, coffee oils, coffee aromas (distillates), flavor powders, flavor oils, spices, ground or pulverized cocoa beans, ground or pulverized vanilla beans, vitamins, antioxidants, nutraceuticals, dietary fiber, an omega-3 oil, an omega-6 oil, an omega-9 oil, a flavonoid, lycopene, selenium, a beta-carotene, resveratrol, a vegetable extract, dry green coffee extract, wet green coffee extract and an herbal extract.

10. The method of claim 1, wherein the grinding or pulverizing is carried out at a temperature of from about 20° C. to about 50° C.

11. The method of claim 1, further comprising the step of refrigerating grinding and pulverizing machinery to a temperature of about -5° C. or less.

12. The method of claim 1, further comprising the step of packaging the soluble coffee product.

13. The method of claim 12, wherein the packaging is refrigerated.

14. The method of claim 12, wherein the packaging comprises vacuum sealing and flushing with nitrogen.

15. A method of making a soluble coffee product, comprising:

grinding or pulverizing coffee beans to form a first ground or pulverized coffee product,

grinding or pulverizing coffee beans to form a second ground or pulverized coffee product,

pulverizing coffee beans to form a third pulverized coffee product,

extracting the first ground or pulverized coffee product and separating the first ground or pulverized coffee product into a coffee flavor component and a coffee aroma component,

extracting the second ground or pulverized coffee product to form a first extracted coffee product and spend coffee grounds,

combining the coffee aroma component with the first extracted coffee product to form a first coffee blend,

combining the first coffee blend with a first portion of the third pulverized coffee product to form a second coffee blend,

drying the second coffee blend to form a first dried coffee blend, and

combining a second portion of the third pulverized coffee with the first dried coffee blend to form the soluble coffee.

16. The method of claim 15 wherein the coffee is pre-frozen before the pulverizing.

17. The method of claim 15, wherein the coffee is not pre-frozen before the pulverizing, further comprising the step of refrigerating the grinding and pulverizing machinery.

18. The method of claim 15, wherein the third pulverized coffee product has a median particle size of about 350 microns or less.

19. The method of claim 15, wherein the third pulverized coffee product has a mean particle size of about 350 microns or less.

20. The method of claim 15, further comprising adding an additive selected from the group consisting of coffee oils, non-coffee oils, non-coffee aromas, and coffee aromas.

21. The method of claim 15, further comprising adding at least one selected from the group consisting of coffee components, nutritional supplements, flavoring components and herbal components.

22. The method of claim 15, further comprising the step of adding to the first coffee blend at least one selected from the group consisting of coffee extract, concentrated coffee, dried coffee, coffee oils, coffee aromas (distillates), flavor powders, flavor oils, spices, ground or pulverized cocoa beans, ground or pulverized vanilla beans, vitamins, antioxidants, nutraceuticals, dietary fiber, an omega-3 oil, an omega-6 oil, an omega-9 oil, a flavonoid, lycopene, selenium, a beta-carotene, resveratrol, a vegetable extract, dry green coffee extract, wet green coffee extract and an herbal extract.

23. The method of claim 15 wherein the pulverizing and grinding is carried out at a temperature of from about 20° C. to about 50° C.

24. The method of claim 15 wherein the pulverizing and grinding is carried out at a temperature of less than about 1° C.

25. The method of claim 15 wherein the temperature of the equipment and coffee product in each step is about -5° C. or less.

26. The method of claim 15, further comprising the step of packaging the soluble coffee product.

27. The method of claim 26, wherein the packaging is refrigerated.

28. The method of claim 26, wherein the packaging comprises vacuum sealing and flushing with nitrogen.

29. A method of making a soluble coffee product, comprising:

grinding or pulverizing coffee beans to form a first ground or pulverized coffee product,

grinding or pulverizing coffee beans to form a second ground or pulverized coffee product,

pulverizing coffee beans to form a third pulverized coffee product,

extracting the first ground or pulverized coffee product and separating the first ground or pulverized coffee product into at least a first extracted component and a second extracted component,

extracting the second ground or pulverized coffee product to form a first extracted coffee product and spend coffee grounds,

combining the second extracted component with the extracted coffee product to form a first coffee blend,

combining the first coffee blend with a first portion of the third pulverized coffee product to form a second coffee blend,

drying the second coffee blend to form a first dried coffee blend,

combining a second portion of the third pulverized coffee with the first dried coffee blend to form the soluble coffee.

30. The method of claim 29, wherein the first extracted component is a flavor component and the second extracted component is an aroma component.

31. The method of claim 29 wherein the coffee is pre-frozen before the pulverizing.

32. The method of claim 29, wherein the coffee is not pre-frozen before the pulverizing, further comprising the step of refrigerating the grinding and pulverizing machinery.

33. The method of claim 29, further comprising the step of adding to the first coffee blend at least one selected from the group consisting of coffee extract, concentrated coffee, dried coffee, coffee oils, coffee aromas (distillates), flavor powders, flavor oils, spices, ground or pulverized cocoa beans, ground or pulverized vanilla beans, vitamins, antioxidants, nutraceuticals, dietary fiber, an omega-3 oil, an omega-6 oil, an omega-9 oil, a flavonoid, lycopene, selenium, a beta-carotene, resveratrol, a vegetable extract, dry green coffee extract, wet green coffee extract and an herbal extract.

34. The method of claim 29 wherein the pulverizing and grinding is carried out at a temperature of from about 20° C. to about 50° C.

35. The method of claim 29 wherein the pulverizing and grinding is carried out at a temperature of less than about 1° C.

36. The method of claim 29 wherein the temperature of the equipment and coffee product in each step is about -5° C. or less.

37. The method of claim 29, further comprising the step of adding the first extracted component or the second extracted component to the first dried coffee blend.

38. The method of claim 29, further comprising the step of packaging the soluble coffee product.

39. The method of claim 38, wherein the packaging is refrigerated.

40. The method of claim 38, wherein the packaging comprises vacuum sealing and flushing with nitrogen.

41. A method of making a soluble coffee beverage comprising:

pulverizing coffee beans to form a first pulverized coffee product;

grinding coffee beans to form a second ground coffee product;

extracting the second ground coffee product to form an extracted coffee product and spent coffee grounds;

combining a first portion of the first pulverized coffee product with the extracted coffee product to form a first coffee blend;

drying the first coffee blend to form a first dried coffee blend; and

combining a carbohydrate component, a second portion of the first pulverized coffee product and the first dried coffee blend to form the soluble coffee beverage.

42. The method of claim 41, wherein the carbohydrate component comprises sugar.

43. The method of claim 41, wherein the carbohydrate component comprises cane sugar.

44. The method of claim 41, wherein at least a portion of at least one of the pulverized coffee product, the extracted coffee product, the first coffee blend and the first dried coffee blend is encapsulated by the carbohydrate component.

45. The method of claim 44, wherein the encapsulation comprises at least one of spray-drying, coating, extrusion, coacervation and molecular inclusion.

46. The method of claim 41, wherein grinding coffee beans includes pulverizing coffee beans.

47. The method of claim 41, wherein the pulverized coffee component has a mean particle size of about 350 microns or less.

48. The method of claim 41, wherein the pulverized coffee component has a median particle size of about 350 microns or less.

49. The method of claim 41, further comprising adding to the soluble coffee beverage at least one of a coffee oil, a non-coffee oil, a non-coffee aroma, a coffee aroma, a coffee component, nutritional supplements, flavoring components, herbal components, coffee extracts, concentrated coffee, dried coffee, distillates, flavor powders, flavor oils, spices, ground or pulverized cocoa beans, ground or pulverized vanilla beans, vitamins, antioxidants, nutraceuticals, dietary fiber, an omega-3 oil, an omega-6 oil, an omega-9 oil, a flavonoid, lycopene, selenium, a beta-carotene, resveratrol, a vegetable extract, a dry green coffee extract, a wet green coffee extract and an herbal extract.

50. A method of making a soluble coffee beverage comprising:

grinding coffee beans to form a first ground coffee product;

grinding coffee beans to form a second ground coffee product;

pulverizing coffee beans to form a first pulverized coffee product;

extracting the first ground coffee product and separating the first ground coffee product into a coffee flavor component and a coffee aroma component;

extracting the second ground coffee product to form a first extracted coffee product and spent coffee grounds;

combining the coffee aroma component with the first extracted coffee product to form a first coffee blend;

combining the first coffee blend with a first portion of the first pulverized coffee product to form a second coffee blend;

drying the second coffee blend to form a first dried coffee blend; and

combining a carbohydrate component, a second portion of the first pulverized coffee product and the first dried coffee blend to form the soluble coffee beverage.

51. The method of claim 50, wherein the carbohydrate component comprises sugar.

52. The method of claim 50, wherein the carbohydrate component comprises cane sugar.

53. A method of making a soluble coffee beverage comprising:

pulverizing coffee beans to form a first pulverized coffee product;

grinding coffee beans to form a second ground coffee product;

extracting the second ground coffee product to form an extracted coffee product and spent coffee grounds;

combining a carbohydrate component, a first portion of the first pulverized coffee product and the extracted coffee product to form a first coffee blend;

drying the first coffee blend to form a first dried coffee blend; and

combining a second portion of the first pulverized coffee product and the first dried coffee blend to form the soluble coffee beverage.

54. A method of making a soluble coffee beverage comprising:

pulverizing coffee beans to form a first pulverized coffee product;

grinding coffee beans to form a second ground coffee product;

extracting the second ground coffee product to form an extracted coffee product and spent coffee grounds;

combining a first portion of the first pulverized coffee product and the extracted coffee product to form a first coffee blend;

drying the first coffee blend to form a first dried coffee blend while adding a carbohydrate component; and

combining a second portion of the first pulverized coffee product and the first dried coffee blend to form the soluble coffee beverage.

55. A method of making a soluble coffee beverage comprising:

pulverizing coffee beans to form a first pulverized coffee product;

grinding coffee beans to form a second ground coffee product;

extracting the second ground coffee product to form an extracted coffee product and spent coffee grounds;

combining a carbohydrate component, a first portion of the first pulverized coffee product and the extracted coffee product to form a first coffee blend;

drying the first coffee blend to form a first dried coffee blend; and

combining a carbohydrate component, a second portion of the first pulverized coffee product and the first dried coffee blend to form the soluble coffee beverage.

56. A method of making a soluble coffee beverage comprising:

pulverizing coffee beans to form a first pulverized coffee product;

grinding coffee beans to form a second ground coffee product;

extracting the second ground coffee product to form an extracted coffee product and spent coffee grounds;

combining a first portion of the first pulverized coffee product with the extracted coffee product to form a first coffee blend;

drying the first coffee blend to form a first dried coffee blend; and

combining a dairy component, a second portion of the first pulverized coffee product and the first dried coffee blend to form the soluble coffee beverage.

57. The method of claim 56, wherein the dairy component comprises milk.

58. The method of claim 56, wherein the dairy component is in at least one of a liquid form and a dry form.

59. The method of claim 56, wherein at least a portion of at least one of the extracted coffee product, the first pulverized coffee product, the first coffee blend and the first dried coffee blend is encapsulated by the dairy component.

60. The method of claim 59, wherein the encapsulation comprises at least one of spray-drying, coating, extrusion, coacervation and molecular inclusion.

61. The method of claim 56, wherein grinding coffee beans includes pulverizing coffee beans.

62. The method of claim 56, wherein the pulverized coffee component has a mean particle size of about 350 microns or less.

63. The method of claim 56, wherein the pulverized coffee component has a median particle size of about 350 microns or less.

64. The method of claim 56, further comprising adding to the soluble coffee beverage at least one of a coffee oil, a non-coffee oil, a non-coffee aroma, a coffee aroma, a coffee component, nutritional supplements, flavoring components, herbal components, coffee extracts, concentrated coffee, dried coffee, distillates, flavor powders, flavor oils, spices, ground or pulverized cocoa beans, ground or pulverized vanilla beans, vitamins, antioxidants, nutraceuticals, dietary fiber, an omega-3 oil, an omega-6 oil, an omega-9 oil, a flavonoid, lycopene, selenium, a beta-carotene, resveratrol, a vegetable extract, a dry green coffee extract, a wet green coffee extract and an herbal extract.

65. A method of making a soluble coffee beverage comprising:

grinding coffee beans to form a first ground coffee product;

grinding coffee beans to form a second ground coffee product;

pulverizing coffee beans to form a first pulverized coffee product;

extracting the first ground coffee product and separating the first ground coffee product into a coffee flavor component and a coffee aroma component;

extracting the second ground coffee product to form a first extracted coffee product and spent coffee grounds;

combining the coffee aroma component with the first extracted coffee product to form a first coffee blend;

combining the first coffee blend with a first portion of the first pulverized coffee product to form a second coffee blend;

drying the second coffee blend to form a first dried coffee blend; and

combining a dairy component, a second portion of the first pulverized coffee product and the first dried coffee blend to form the soluble coffee beverage.

66. The method of claim 65, wherein the dairy component comprises milk.

67. The method of claim 65, wherein the dairy component is in at least one of a liquid form and a dry form.

68. A method of making a soluble coffee beverage comprising:

pulverizing coffee beans to form a first pulverized coffee product;

grinding coffee beans to form a second ground coffee product;

extracting the second ground coffee product to form an extracted coffee product and spent coffee grounds;

combining a first portion of the first pulverized coffee product with the extracted coffee product to form a first coffee blend;

drying the first coffee blend to form a first dried coffee blend; and

combining a flavoring component, a second portion of the first pulverized coffee product and the first dried coffee blend to form the soluble coffee beverage.

69. The method of claim 68, wherein the flavoring component comprises at least one selected from the group consisting of coffee extract, concentrated coffee, dried coffee, coffee oils, coffee aroma distillates, flavor powders, flavor oils, spices, ground or pulverized cocoa beans and ground or pulverized vanilla beans.

70. The method of claim 68, wherein the flavoring component comprises pulverized vanilla beans.

71. The method of claim 68, wherein at least a portion of at least one of the pulverized coffee product, the extracted coffee product, the first coffee blend and the first dried coffee blend is encapsulated by the flavoring component.

72. The method of claim 71, wherein the encapsulation comprises at least one of spray-drying, coating, extrusion, coacervation and molecular inclusion.

73. The method of claim 68, wherein grinding coffee beans includes pulverizing coffee beans.

74. The method of claim 68, wherein the pulverized coffee component has a mean particle size of about 350 microns or less.

75. The method of claim 68, wherein the pulverized coffee component has a median particle size of about 350 microns or less.

76. The method of claim 68, further comprising adding to the soluble coffee beverage at least one of a coffee oil, a non-coffee oil, a non-coffee aroma, a coffee aroma, a coffee component, nutritional supplements, flavoring components, herbal components, coffee extracts, concentrated coffee, dried coffee, distillates, flavor powders, flavor oils, spices, ground or pulverized cocoa beans, ground or pulverized vanilla beans, vitamins, antioxidants, nutraceuticals, dietary fiber, an omega-3 oil, an omega-6 oil, an omega-9 oil, a flavonoid, lycopene, selenium, a beta-carotene, resveratrol, a vegetable extract, a dry green coffee extract, a wet green coffee extract and an herbal extract.

77. A method of making a soluble coffee beverage comprising:

grinding coffee beans to form a first ground coffee product;

grinding coffee beans to form a second ground coffee product;

pulverizing coffee beans to form a first pulverized coffee product;

extracting the first ground coffee product and separating the first ground coffee product into a coffee flavor component and a coffee aroma component;

extracting the second ground coffee product to form a first extracted coffee product and spent coffee grounds;

combining the coffee aroma component with the first extracted coffee product to form a first coffee blend;

combining the first coffee blend with a first portion of the first pulverized coffee product to form a second coffee blend;

drying the second coffee blend to form a first dried coffee blend; and

combining a flavoring component, a second portion of the first pulverized coffee product and the first dried coffee blend to form the soluble coffee beverage.

78. The method of claim 77, wherein the flavoring component comprises at least one selected from the group consisting of coffee extract, concentrated coffee, dried coffee, coffee oils, coffee aroma distillates, flavor powders, flavor oils, spices, ground or pulverized cocoa beans, and ground or pulverized vanilla beans.

79. The method of claim 77, wherein the flavoring component comprises pulverized vanilla beans.

