

CLAIMS

1. A method of treating a beverage ingredient extract comprising the steps of:
 - a. filtering a beverage ingredient extract to obtain a beverage ingredient extract retentate and a beverage ingredient extract permeate;
 - 5 b. raising the pH of said beverage ingredient extract retentate to provide a treated beverage ingredient extract retentate; and
 - c. combining said treated beverage ingredient extract retentate with said beverage ingredient extract permeate to generate a recombined ingredient extract.
- 10 2. A method according to claim 1 wherein the method further comprises, after step b) the step of filtering said treated beverage ingredient extract retentate to further purify it.
3. A method according to claim 1 or 2 wherein the method further comprises the steps of removing aroma volatile compounds from the beverage ingredient
15 extract before step a) and adding or combining said volatile aroma compounds to/with the recombined ingredient extract after step c).
4. A method according to claim 3 wherein removing said aroma volatile compounds comprises stripping and/or steam distilling.
5. A method according to any preceding claim wherein step a) is carried out at a
20 temperature in the range of 20 to 100°C.
6. A method according to any preceding claim wherein step a) is carried out at a pressure in the range of 1 to 3 bar.

7. A method according to any preceding claim wherein the step a) is carried out by means of at least one filtering membrane.
8. A method according to claim 7 wherein said at least one membrane comprises at least one size exclusion cut off of at least 10kDa.
- 5 9. A method according to any preceding claim wherein performing step b) comprises raising the pH of the ingredient extract retentate to between 7 and 14, preferably between 7 and 10.
- 10 10. A method according to any preceding claim wherein said raising the pH comprises treating the ingredient extract retentate with an aqueous alkaline solution, and/or resin and/or absorber treatment and/or a combination thereof.
11. A method according to any preceding claim wherein performing step b) comprises treating the ingredient extract retentate with a pH-raising means for a period of time in the range of 10 to 180 minutes, preferably 30 to 90 minutes.
- 15 12. A method according to any preceding claim wherein performing step b) comprises raising the temperature of the ingredient extract retentate to 30 to 100°C while raising the pH.
- 20 13. A method according to any preceding claim wherein the method further comprises the step of filtering the beverage ingredient extract permeate at least once, after step a), to produce further extract retentate and combining at least one further extract retentate and the beverage ingredient extract retentate before performing step b).

14. A method according to claim 13 wherein each repeat filtering of the beverage ingredient extract permeate comprises using a filtering member with reduced size exclusion cut off compared to any previous filter.
- 5 15. A method according to any preceding claim wherein the method further comprises the step of filtering the generated recombined ingredient extract at least once, to provide a secondary beverage ingredient permeate and a secondary beverage ingredient retentate and raising the pH of said secondary beverage ingredient retentate.
- 10 16. A method according to any preceding claim wherein the beverage ingredient extract comprises a primary extract from a primary extraction process of a roast and ground coffee powder, and/or a secondary extract extracted from a spent ground resulting from the primary extraction process, in a secondary extraction process and/or tertiary extract from the extraction of the resulting spent ground coffee powder from the secondary extraction process and/or a combination thereof.
- 15 17. A method according to any preceding claim wherein the beverage ingredient extract comprises between 2%wt. and 15 %wt. concentration of soluble solids.
18. A method according to one of claims 1 to 16 wherein the beverage ingredient extract comprises between 15%wt. and 80 %wt. concentration of soluble solids.
- 20 19. A method according to any preceding claim wherein the method further comprises the step of drying said recombined ingredient extract to generate a soluble beverage ingredient powder.

20. A method according to any preceding claim wherein said beverage ingredient extract comprises extract obtained from a beverage ingredient selected from the group of coffee, cocoa, chicory, tea, and beer.
21. A method according to any preceding claim wherein said recombined beverage
5 ingredient extract is a soluble beverage ingredient powder.
22. A beverage ingredient extract obtained or obtainable by a method as claimed in any one of claims 1 to 21.
23. A beverage ingredient extract according to claim 22 comprising between 2 %wt. and 15 %wt. concentration of soluble solids.
- 10 24. A beverage ingredient extract according to claim 22 comprising between 15 %wt. and 80 %wt. concentration of soluble solids.
25. A beverage ingredient extract as claimed in any one of claims 22 to 24 wherein the beverage ingredient is selected from the group of coffee, cocoa, chicory, tea, and beer.
- 15 26. Use of a beverage ingredient extract comprising high molecular weight compounds, in which the high molecular weight compounds of above at least 10kDa, 20kDa, 30kDa, and/or at least 50kDa have been treated in a pH-raising step, to reduce aroma binding to said extract.
27. Use as claimed in claim 26, wherein the beverage ingredient extract is coffee
20 extract.