CLAIMS

1. A method for producing roasted coffee beans, comprising

a step of roasting coffee beans, wherein a ratio of lightness of the coffee beans expressed by formula (I) below (lightness ratio) is 0.65 or more, a temperature increasing rate of a roasting temperature is retained at -0.15°C/second to 0.15°C/second for 60 seconds to 720 seconds, and thereafter the temperature increasing rate is retained at 0.2°C/second or more:

[Formula 1]

$$\text{Lightness ratio} = \frac{L_{T1}}{L_{T0}} \quad \cdots \text{Formula (I)}$$

wherein

T0: before starting roasting (0 seconds);

T1: time (seconds) after starting roasting, provided that T1>0;

L_{T0}: the lightness of the coffee beans at T0; and

L_{T1}: the lightness of the coffee beans at T1.

2. The method for producing roasted coffee beans according to claim 1, wherein the lightness ratio is 0.8 or more.

3. The method for producing roasted coffee beans according to claim 1 or 2, wherein raw coffee beans are subjected to the roasting step.

4. A method for producing a coffee extract, comprising

conducting the method according to any one of claims 1 to 3 to obtain roasted coffee beans, and

subjecting the roasted coffee beans to extraction with a solvent.

5. The method according to claim 4, wherein the solvent is selected from the group consisting of water, a buffer solution, and an organic solvent.

6. A method for producing a coffee product comprising

conducting the method according to claim 4 or 5 to obtain a coffee extract, and

mixing the coffee extract with other component selected from the group consisting of a pH adjusting agent, a sweetener, an acidulant, a preservative, and an emulsifier.