

## A23F

**COFFEE; TEA; THEIR SUBSTITUTES; MANUFACTURE, PREPARATION, OR INFUSION THEREOF (coffee or tea pots A47G19/14; tea infusers A47G19/16; apparatus for making beverages, e.g. coffee or tea A47J31/00; coffee mills A47J42/00)**

### Definition statement

*This subclass/group covers:*

Coffee and tea beverage products, including coffee substitutes (e.g. chicory-based) and herbal teas or other infusion beverages produced by steeping botanical material in hot water; commercial processes for making such products

### References relevant to classification in this subclass

*This subclass/group does not cover:*

Picking of tea	<a href="#">A01D 46/04</a>
Picking of coffee	<a href="#">A01D 46/06</a>
Synthetic tea flavours	<a href="#">A23L 1/226</a>
Synthetic coffee flavours	<a href="#">A23L 1/234</a>
Foods containing plants extracts additives, e.g. tea or coffee	<a href="#">A23L 1/3002</a>
Machines for cleaning, blanching, drying or roasting fruits or vegetables, e.g. coffee	<a href="#">A23N 12/00</a>
Coffee mills	<a href="#">A47J 42/00</a>
Cosmetic preparation containing material of vegetable origin	<a href="#">A61K 8/97</a>
Medicinal preparations containing plant material from tea or tea substitutes or from coffee or coffee substitutes	<a href="#">A61K 36/00</a> , <a href="#">A61K 36/28</a> , <a href="#">A61K 36/74</a> , <a href="#">A61K 36/82</a> ,
Chemical compounds, e.g. alkaloids such as caffeine, theophylline, theobromine, or their preparation as	C07 (organic chemistry), C08 (organic macromolecular compounds).

such	
Physical or chemical processes or apparatus in general, e.g. boiling, extraction or filtration	B01

## Informative references

*Attention is drawn to the following places, which may be of interest for search:*

Chocolate, confectionery or ice-cream containing coffee or tea	<a href="#">A23G</a>
Preservation of foods or foodstuffs, in general, e.g. freeze-drying or spray-drying	<a href="#">A23L</a>
Non-alcoholic beverages	<a href="#">A23L 2/38</a>
Shaping or working of foodstuffs, not fully covered by a single other subclass, e.g. agglomerating, granulating or tableting	<a href="#">A23P</a>
Coffee or tea pots	<a href="#">A47G 19/14</a>
Tea infusers, e.g. egg-shaped infusers	<a href="#">A47G 19/16</a>
Tea or coffee pot cosies	<a href="#">A47G 19/20</a>
Apparatus for making beverages, e.g. coffee or tea; vending machines for tea or coffee	<a href="#">A47J 31/00</a> , <a href="#">A47J 31/40</a>
Packaging of substances, e.g. tea, which are intended to be infused in the package, i.e. filling tea bags	<a href="#">B65B 29/02</a>
Attaching, or forming and attaching, string handles or tags to tea bags	<a href="#">B65B 29/04</a>
Disposable containers or packages with contents which are infused or dissolved in situ	<a href="#">B65D 85/804</a>

Disposable tea bags	<a href="#">B65D 85/808</a>
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## Glossary of terms

*In this subclass/group, the following terms (or expressions) are used with the meaning indicated:*

Alkaloid	The stimulant xanthine drugs caffeine, theobromine and theophylline contained in coffee beans and/or tea leaves.
Coffee	Stimulant product or beverage made from roasted seeds, commonly called coffee beans, which come from a plant of the genus <i>Coffea</i> , e.g. <i>Coffea arabica</i> or <i>Coffea canephora</i> .
Coffee substitutes	Coffee substitutes (solid or liquid) are non-coffee products normally without caffeine, used to substitute coffee while preserving its taste. Grain coffee and other substitutes can be made by roasting or decocting various organic substances. Common ingredients include acorn, barley and malt, beech nut, chicory root, corn, fig and rye.
Decaffeination	Process of removing the alkaloid caffeine from coffee beans or tea leaves.
Herbal tea, tisane, ptisan	Any <i>Camellia sinensis</i> -free product or beverage prepared by hot water infusion of plant material, usually leaves but also including fruits, flowers and possibly even bark or other parts. Herbal teas are belonging to the group of tea substitutes.
Tea	Stimulant product or beverage made from the leaves of the traditional tea plant ( <i>Camellia sinensis</i> ).
Tea substitutes	Tea substitutes (solid or liquid) are non-tea products, i.e. not coming from

	the traditional tea plant ( <i>Camellia sinensis</i> ), e.g. mate ( <i>Ilex paraguariensis</i> ), lemon balm ( <i>Melissa officinalis</i> ), rose hips ( <i>Rosa canina</i> ), etc.; cf. herbal tea.
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## Synonyms and Keywords

In patent documents the words "Lyophilisation" and "freeze-drying" are often used as synonyms.

## A23F 3/00

### Tea; Tea substitutes; Preparations thereof

#### Glossary of terms

*In this subclass/group, the following terms (or expressions) are used with the meaning indicated:*

Tea	<i>Camellia sinensis</i>
Tea substitute	Non- <i>camellia sinensis</i> composition intended for producing a beverage by steeping in hot water

## A23F 3/06

### Treating tea before extraction (reducing or removing alkaloid content A23F3/36); Preparations produced thereby (tea extract preparations A23F3/16)

#### Definition statement

*This subclass/group covers:*

Tea harvesting methods, e.g. for producing morning tea; Withering or wilting; Bruising; Deactivation of enzymes in leaves (fixation or kill-green); Sweltering or yellowing; Drying; Aging or curing

## A23F 3/10

### Fermentation with addition of micro-organisms or enzymes

#### Definition statement

*This subclass/group covers:*

Post-fermentation of dried, rolled leaves (Puer tea)

## **A23F 3/12**

**Rolling or shredding tea leaves; CTC processes**

### **Synonyms and Keywords**

In patent documents the following abbreviations are often used:

CTC	Crush, Tear, Curl; Cut, Twist, Curl
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## **A23F 3/14**

**Tea preparations, e.g. using additives (flavouring A23F3/40)**

### **Definition statement**

*This subclass/group covers:*

Leaf tea compositions per se, may contain non-flavoring additives

### **References relevant to classification in this group**

*This subclass/group does not cover:*

Instant tea compositions	<a href="#">A23F 3/30</a>
Herbal tea compositions not based on <i>Camellia sinensis</i>	<a href="#">A23F 3/34</a>
Tea compositions characterised by flavouring additives	<a href="#">A23F 3/40</a>

## **A23F 3/16**

**Tea extraction; Tea extracts; Treating tea extract; Making instant tea**

### **Definition statement**

*This subclass/group covers:*

Extraction of non-water soluble tea constituents, using e.g. solvent;

## References relevant to classification in this subgroup

*This subclass/group does not cover:*

Extraction of water-soluble tea constituents	<a href="#">A23F 3/18</a>
Isolation of tea flavor	<a href="#">A23F 3/40</a>

## A23F 3/163

**[N: Liquid or semi-liquid tea extract preparations, e.g. packaged ready-to-drink tea beverages, gels, tea juice]**

### Glossary of terms

*In this subclass/group, the following terms (or expressions) are used with the meaning indicated:*

Tea juice	Juice obtained by pressing fresh or partly processed tea leaves
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### Synonyms and Keywords

In patent documents the following abbreviations are often used:

RTD	Ready to Drink
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## A23F 3/18

**Extraction of water soluble tea constituents ([N: A23F3/166 takes precedence]; isolation of tea flavour or tea oil A23F3/42 )**

### Definition statement

*This subclass/group covers:*

Brewing, steeping, infusing or extracting leaf tea material with hot or cold water, or with a polar solvent

## A23F 3/20

**Removing unwanted substances ([N: A23F3/166 takes precedence]; reducing or removing alkaloid content A23F3/38 )**

**Definition statement**

*This subclass/group covers:*

Removing unwanted substances other than caffeine from tea extracts or infusions

**A23F 3/24**

**by freezing out the water**

**Definition statement**

*This subclass/group covers:*

Freeze concentration

**References relevant to classification in this subgroup**

*This subclass/group does not cover:*

Freeze-drying	<a href="#">A23F 3/26</a>
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**Glossary of terms**

*In this subclass/group, the following terms (or expressions) are used with the meaning indicated:*

Freeze concentration	Tea extract is cooled down to form ice crystals, which are then separated
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**A23F 3/26**

**by lyophilisation**

**Synonyms and Keywords**

In patent documents the words "Lyophilisation" and "freeze-drying" are often used as synonyms.

**A23F 3/28**

by spraying into a gas stream

**Definition statement**

*This subclass/group covers:*  
Spray drying

**A23F 3/30**

Further treatment of dried tea extract; Preparations produced thereby, e.g. instant tea ([N: A23F3/166 takes precedence]; flavouring A23F3/40 )

**References relevant to classification in this subgroup**

*This subclass/group does not cover:*

Tea flavoring	<a href="#">A23F 3/40</a>
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**A23F 3/34**

Tea substitutes, e.g. maté; Extracts or infusions thereof

**References relevant to classification in this subgroup**

*This subclass/group does not cover:*

Mixtures of camellia sinensis with herbal tea constituents	<a href="#">A23F 3/14</a>
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**A23F 3/36**

Reducing or removing alkaloid content; Preparations produced thereby; Extracts or infusions thereof

**Definition statement**

*This subclass/group covers:*  
Decaffeinated tea

**A23F 3/40**

Tea flavor; Tea oil; Flavoring of tea or tea extract (synthetic tea flavors A23L1/226)



## References relevant to classification in this subgroup

*This subclass/group does not cover:*

Synthetic tea flavours	<a href="#">A23L 1/226</a>
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## Informative references

*Attention is drawn to the following places, which may be of interest for search:*

Flavorings for non-alcoholic beverages	<a href="#">A23L 2/56</a>
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## A23F 3/423

**[N: by solvent extraction; Tea flavor from tea oil]**

## Glossary of terms

*In this subclass/group, the following terms (or expressions) are used with the meaning indicated:*

Stripping	Removing volatile constituents from tea leaves by passing a hot gas (e.g. steam) through the leaves
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## A23F 3/426

**[N: by distillation, e.g. stripping leaves; Recovering volatile gases (flavour from tea oil A23F3/423 )]**

## References relevant to classification in this subgroup

*This subclass/group does not cover:*

Flavor from tea oil	flavor from tea oil <a href="#">A23F 3/423</a>
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## A23F 5/00

**Coffee; Coffee substitutes; Preparations thereof**

## A23F 5/02

**Treating green coffee; Preparations produced thereby (roasting A23F5/04; removing unwanted substances A23F5/16; reducing or removing alkaloid content A23F5/20; extraction A23F5/24 )**

**Definition statement**

*This subclass/group covers:*

Coffee processing steps prior to roasting, including harvesting, washing, drying, fermentation, mucilage removal, hulling, polishing, sorting, grading and aging steps; extracting constituents from coffee cherry fruit or non-roasted coffee beans

**References relevant to classification in this subgroup**

*This subclass/group does not cover:*

Washing apparatus for coffee cherries and beans	<a href="#">A23N 12/02</a>
Reducing or removing caffeine	<a href="#">A23F 5/20</a>
Grinding non-roasted beans	<a href="#">A23F 5/08</a>

**A23F 5/04**

**Methods of roasting coffee (machines therefor A23N12/00 )**

**References relevant to classification in this subgroup**

*This subclass/group does not cover:*

Coffee roasting machines	<a href="#">A23N 12/08</a>
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**A23F 5/08**

**Methods of grinding coffee (coffee mills A47J42/00)**

**References relevant to classification in this subgroup**

*This subclass/group does not cover:*

Coffee mills	<a href="#">A47J 42/00</a>
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## A23F 5/10

Treating roasted coffee; Preparations produced thereby (removing unwanted substances A23F5/16; reducing or removing alkaloid content A23F5/20; coffee extraction, making instant coffee A23F5/24)

### Definition statement

*This subclass/group covers:*

Roasted coffee compositions in general, characterized by e.g. physical properties such as particle size distribution

## A23F 5/105

[N: Treating in vacuum or with inert or noble gases; Storing in gaseous atmosphere; Packaging]

### References relevant to classification in this subgroup

*This subclass/group does not cover:*

Capsules, pads, pods or cartridges for use in Nespresso® or similar coffee making machines.	<a href="#">B65D 85/804</a>
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## A23F 5/14

using additives, e.g. milk, sugar; Coating, e.g. for preserving (flavoring A23F5/46)

### Definition statement

*This subclass/group covers:*

Roast coffee compositions containing additives; coated roasted coffee beans

## A23F 5/16

Removing unwanted substances (reducing or removing alkaloid content A23F5/20)

### References relevant to classification in this subgroup

*This subclass/group does not cover:*

Reducing or removing caffeine content	<a href="#">A23F 5/20</a>
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Removing mucilage	<a href="#">A23F 5/02</a>
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## **A23F 5/20**

**Reducing or removing alkaloid content; Preparations produced thereby; Extracts or infusions thereof**

### **Definition statement**

*This subclass/group covers:*

Removal of caffeine and decaffeinated coffee.

## **A23F 5/22**

**Reducing or removing alkaloid content from coffee extract**

### **Definition statement**

*This subclass/group covers:*

Removal of caffeine from liquid or dried coffee extract.

## **A23F 5/24**

**Extraction of coffee; Coffee extracts (with reduced alkaloid content A23F5/20); Making instant coffee (methods of roasting extracted coffee A23F5/06)**

### **Definition statement**

*This subclass/group covers:*

Infusions and extracts of roasted coffee.

### **References relevant to classification in this subgroup**

*This subclass/group does not cover:*

Constituents isolated from coffee extract and used for medicinal purposes	<a href="#">A61K 36/74</a>
Cosmetic preparation containing material of vegetable origin	<a href="#">A61K 8/97</a>
Foods containing plants extracts additives, e.g. tea or coffee	<a href="#">A23L 1/3002</a>

Adding ingredients to non-alcoholic beverages	<a href="#">A23L 2/52</a>
Extracts from coffee cherries or non-roasted coffee beans	<a href="#">A23F 5/02</a>

## A23F 5/243

**[N: Liquid, semi-liquid or non-dried semi-solid coffee extract preparations; Coffee gels; Liquid coffee in solid capsules (A23F5/246 takes precedence)]**

### Definition statement

*This subclass/group covers:*

Ready-to-drink coffee beverages in e.g. cans or bottles; liquid coffee extract concentrates

### Synonyms and Keywords

In patent documents the following abbreviations are often used:

RTD beverage	Ready to drink beverage
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## A23F 5/26

**Extraction of water-soluble constituents ([N: A23F5/246 takes precedence]; isolation of coffee flavour or coffee oil A23F5/48 )**

### Definition statement

*This subclass/group covers:*

Brewing, steeping and infusion methods for producing a coffee beverage from roasted coffee beans

### References relevant to classification in this subgroup

*This subclass/group does not cover:*

Extraction of constituents from coffee cherries or non-roasted coffee beans	<a href="#">A23F 5/02</a> <a href="#">A23F 5/48</a>
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Isolation of coffee flavor or coffee oil	<a href="#">A23F 5/48</a>
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## A23F 5/30

by freezing out the water

### Definition statement

*This subclass/group covers:*

Freeze or chill concentration; cryogenic methods in which a cryogenic gas is sprayed onto liquid coffee extract

### References relevant to classification in this subgroup

*This subclass/group does not cover:*

Freeze-drying	<a href="#">A23F 5/32</a>
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### Glossary of terms

*In this subclass/group, the following terms (or expressions) are used with the meaning indicated:*

Freeze or chill concentration	Coffee extract is cooled down to form ice crystals, which are then separated
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## A23F 5/32

by lyophilisation

### Synonyms and Keywords

In patent documents the words "Lyophilisation" and "freeze-drying" are often used as synonyms.

## A23F 5/34

by spraying into a gas stream

### Definition statement

*This subclass/group covers:*

Spray drying

## A23F 5/36

Further treatment of dried coffee extract; Preparations produced thereby, e.g. instant coffee ([N: A23F5/246 takes precedence]; removing unwanted substances A23F5/18; flavouring A23F5/46 )

### Definition statement

*This subclass/group covers:*  
Instant coffee products

### References relevant to classification in this subgroup

*This subclass/group does not cover:*

Removing unwanted substances	<a href="#">A23F 5/18</a>
Flavoring	<a href="#">A23F 5/46</a>

## A23F 5/40

using organic additives, e.g. milk, sugar

### Definition statement

*This subclass/group covers:*  
Instant coffee mixtures containing organic additives such as milk powder, whitener, creamer, sugar, sweetener and foaming agents, including instant cappuccino products

### References relevant to classification in this subgroup

*This subclass/group does not cover:*

Coffee whitener compositions	<a href="#">A23C 11/00</a>
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## A23F 5/405

[N: comprising ground coffee or ground coffee substitute particles]

### Definition statement

*This subclass/group covers:*

Mixtures or blends of instant coffee with ground roasted coffee (substitute)

## **A23F 5/42**

**using inorganic additives**

### **Definition statement**

*This subclass/group covers:*

Instant coffee mixtures, including instant cappuccino products, containing inorganic additives, e.g. foaming agents

## **A23F 5/44**

**Coffee substitutes**

### **Definition statement**

*This subclass/group covers:*

Coffee substitutes, typically based on roasted chicory, roasted cereals or guarana, for preparing a beverage by adding hot water for brewing or infusion; any beverage product explicitly described as a coffee substitute or analog

### **References relevant to classification in this subgroup**

*This subclass/group does not cover:*

Mixtures of coffee substitute substances with roasted coffee or instant coffee	<a href="#">A23F 5/14</a> , <a href="#">A23F 5/405</a>
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### **Informative references**

*Attention is drawn to the following places, which may be of interest for search:*

Non-alcoholic beverages	<a href="#">A23L 2/38</a>
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## **A23F 5/46**

**Coffee flavour; Coffee oil; Flavouring of coffee or coffee extract (synthetic coffee flavours A23L1/234 )**

### **References relevant to classification in this subgroup**



*This subclass/group does not cover:*

Synthetic coffee flavours	<a href="#">A23L 1/234</a>
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## **A23F 5/465**

**[N: Flavouring with flavours other than natural coffee flavour or coffee oil]**

### **Definition statement**

*This subclass/group covers:*

Flavouring with artificial or natural substances which do not have a coffee flavour or aroma, or which can not be obtained naturally from coffee

## **A23F 5/486**

**[N: by distillation from beans, ground or not, e.g. stripping; Recovering volatile gases, e.g. roaster or grinder gases]**

### **Glossary of terms**

*In this subclass/group, the following terms (or expressions) are used with the meaning indicated:*

Stripping	Removing volatile constituents from coffee beans by passing a hot gas (e.g. steam) through the beans
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## **A23F 5/505**

**[N: by distillation, e.g. stripping the extract; Recovering volatile gases, e.g. during concentration]**

### **Glossary of terms**

*In this subclass/group, the following terms (or expressions) are used with the meaning indicated:*

Stripping	Removing volatile constituents from coffee extract by passing a hot gas (e.g. steam) through the liquid or dried
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