

Recent Developments in Soluble Coffee and Coffee Based Beverages Technology

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SUMMARY

Soluble coffee has been an important and profitable product for years. Even so in mature markets consumers are shifting more and more towards coffee based beverages (like cappuccini or café au lait). Due to the variability in appearance (spray dried, freeze dried, shiny flakes etc.) and the importance of yield when extracting, soluble coffee is much more technology driven than roasted coffee. When it comes to coffee based beverages additional physico-chemical aspects play a role. For example, the composition of an otherwise perfect dairy or non-dairy creamer may not be a good match for some soluble coffees regarding dissolution kinetics and local acidity, resulting in a rather unpleasant flocculating product. For those who are not insiders to soluble coffee production this presentation first introduces to the technological background of soluble coffee production. In addition to conventional technology, recently published patents on technology and new coffee and coffee based beverages are summarised. In the second part of the presentation some examples are given about how business drivers influence new developments in technology and why some of these developments have not been successful on the markets.