

Food Network TV (FNTV) ad footage



Ran Spring of 1997

Caffex™ Flavor Aging Technology

Patent 5,478,592 granted December 26, 1995

Benefits

Flavor Aging™ seals in the carbon dioxide generated during roasting. This not only protects, but actually enhances the quality of the coffee during storage. Another unique aspect is that air can permeate the beans, or the ground coffee, enabling the use of environmentally friendly, less costly packaging.

Smooth Dessert Coffees

Since Flavor Aging™ removes the bitter aftertones, brewing always produces a perfectly balanced, and smooth drink. Building on this smooth profile, a whole line of dessert coffees, including Cappuccino, Latte, Hazelnut, Dark, and White Chocolate has also been developed, essentially creating a new coffee category.

One Step Preparation

Our dessert coffees are made with a rich blend of toppings and Flavor Aged™ ground coffees. Premixed in individual servings, they are the perfect products for the French press coffee brewer. The one step brewing in the press intensifies the flavor, aroma, and creaminess even more, adding to the enjoyment of the beverage further.

Contributors

This invention, consisting of the patent, proprietary production and packaging know-how was developed by:

Steven Kingsley
HIP Gastroplex, Montvale, NJ, USA
201-399-4313
<http://www.gastroplex.com>

Robert Jacobs - R.I.P.