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(54) Title: A METHOD FOR USE IN PREPARING A DRINK

(57) Abstract: The present invention provides for a method for use in preparing a beverage including the steps of introducing a herbal substance into a liquid, which is at an elevated temperature and for the infusion of the said substance therein, allowing the product of the infusion to cool, and then freezing the cooled infused liquid into readily separable ice blocks.

A METHOD FOR USE IN PREPARING A DRINK

This invention relates to a method for use in preparing a drink, to a product of the method, and to a drink employing the product.

There are available nowadays pure and natural herbal substances which, when they are introduced into a liquid, produce a pleasant and satisfying drink. These substances are sold for use in preparing what are known as herbal "teas". The substances are generally material from plants, and include leaves, seeds and fruits.

Colourings are also known to be introduced into beverages to render these more attractive to a customers. However, the quality, variety and selectability of such known colourings is disadvantageously limited.

One method to be described below, by way of example in illustration of the invention, includes the steps of introducing a herbal, and/or vegetable and/or fruit substance into a liquid, which is at an elevated temperature, for a period of, for example, five minutes, allowing the product of the infusion to cool, and then freezing the cooled infused liquid into easily separable ice blocks.

Preferably, the liquid comprises water which is heated to attain boiling point prior to the addition of the said substance. Once cooled, preferably to room temperature, the infusion is then filtered prior to use in the formation of the ice blocks.

The ice blocks, so formed, may be used to make an instant drink by adding them to hot water, or they may be used to cool a drink which has been prepared separately.

The ice blocks can advantageously be employed to impart colouring to the

liquid to which they are added as and when required.

Alternatively, or in addition, the ice blocks can be employed to impart fragrance to a beverage.

In one particular illustrative method, a mixture of herbal substances is added to
5 a container of pure spring water, which has been boiled and cooled to a temperature of
90°C, the infusion so produced being strained from the container and fed into ice-
cube moulds, where it is frozen and kept in a refrigerator until it is needed for use in
cooling a drink. Advantageously, the ratio of the infused product to liquid for
forming the ice blocks is 100ml to 2.2 litres.

10 Preferably, the step of filtration is conducted by means of a cotton filter, and
preferably a 100% cotton filter.

It will be understood that varieties of the substances may be mixed in
proportions which produce infusions of preferred colours and/or fragrances and, if
required, flavours and also health benefits.

15 The infusions may, in another illustrative method, be bottled and sold in retail
shops for customers to use in making ice cubes.

The temperature of the liquid in which the substances are infused may be
adjusted to suit the substance in order to bring out colours and, if necessary, the oils
and flavours to the best advantage.

20 In making the infusions it has been found beneficial to stir the contents of the
container gently at intervals during the process of making the infusions.

It will be understood that, although particular arrangements, illustrative of the

invention, have been described by way of example, variations and modifications thereof may be conceived as well as other arrangements.

Advantageously, the ice blocks, with their infused filtered content, provide means for colouring a drink in a particularly creative and aesthetic manner. A variety
5 of ice blocks can be readily selected by a consumer for addition to a liquid in any order and/or combination required so as to arrive at an attractive drink. Importantly, the ice blocks of the present invention do not add any taste to the beverage whatsoever, although if required some degree of taste can also be imparted.

However, the method of the invention may be employed using other materials.

10 The range and intensity of the colours can be controlled through manipulation of the filtration process and infusion time employed.

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CLAIMS

1. A method for use in preparing a beverage including the steps of introducing a herbal and/or vegetable and/or fruit substance into a liquid, which is at an elevated
5 temperature and for the infusion of the said substance therein, allowing the product of the infusion to cool, and then freezing the cooled infused liquid into readily separable ice blocks.
2. A method as claimed in Claim 1 wherein the herbal substance is introduced to the liquid for a period in the region of five minutes. The ice blocks, so formed, may
10 be used to make an instant drink by adding them to hot water, or they may be used to cool a drink which has been prepared separately.
3. A method as claimed in Claim 1 or 2, wherein the said herbal substance is added to a container of the liquid in the form of pure spring water and the infusion so produced is strained from the container and fed into ice moulds.
- 15 4. A method as claimed in Claim 1, 2 or 3 and including the step of boiling the liquid and then cooling the same to a temperature in the region of 90°C.
5. A method as claimed in Claim 1, 2, 3 or 4 wherein a mixture of herbal substances is introduced to the liquid.
6. A method as claimed in any one or more of Claims 1 to 5, and including the
20 step of gently agitating the substance within the liquid during the process of making the infusions.
7. A method of preparing a beverage and including the steps of the method of

any one or more of Claims 1 to 6.

8. An ice block arranged to be introduced to a liquid to form a beverage, wherein the ice block comprises a frozen liquid including an infusion of a herbal and/or vegetable and/or fruit substance.

5 9. A beverage prepared by the addition of the ice block of Claim 8 into a liquid in which the ice block melts.

10. A method for use in preparing a beverage substantially as hereinbefore described.

11. A method of preparing a beverage substantially as hereinbefore described.

10 12. An ice block arranged to be introduced to a liquid to form a beverage and substantially as hereinbefore described.

13. A beverage substantially as hereinbefore described.

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A. CLASSIFICATION OF SUBJECT MATTER IPC 7 A23L2/395 A23L2/02 A23L2/58 A23G9/04 A23F3/16 A23F3/34		
According to International Patent Classification (IPC) or to both national classification and IPC		
B. FIELDS SEARCHED Minimum documentation searched (classification system followed by classification symbols) IPC 7 A23L A23G A23F A23B		
Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched		
Electronic data base consulted during the international search (name of data base and, where practical, search terms used) EPO-Internal, WPI Data, PAJ, FSTA, EMBASE		
C. DOCUMENTS CONSIDERED TO BE RELEVANT		
Category	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
X	DATABASE WPI Section Ch, Week 199922 Derwent Publications Ltd., London, GB; Class D13, AN 1999-257552 XP002226662 & JP 11 075693 A (DUSKIN CO LTD), 23 March 1999 (1999-03-23) abstract	1-13
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<input checked="" type="checkbox"/> Further documents are listed in the continuation of box C.		
<input checked="" type="checkbox"/> Patent family members are listed in annex.		
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A document defining the general state of the art which is not considered to be of particular relevance	*T* later document published after the international filing date or priority date and not in conflict with the application but cited to understand the principle or theory underlying the invention	
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P document published prior to the international filing date but later than the priority date claimed		
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C.(Continuation) DOCUMENTS CONSIDERED TO BE RELEVANT		
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