(12) PATENT APPLICATION PUBLICATION
(19) INDIA
(22) Date of filing of Application :08/10/2026

(21) Application No.202631120746 A
(43) Publication Date : 16/10/2026

(54) Title of the invention : Process for preparing a date-seed-derived coffee-like beverage

(51) International classification	:A23F 5/24, A23F 5/02, A23F 5/26, A23F 5/00, A23F 5/04
(31) Priority Document No	:NA
(32) Priority Date	:NA
(33) Name of priority country	:NA
(86) International Application No Filing Date	: :01/01/1900
(87) International Publication No	: NA
(61) Patent of Addition to Application Number Filing Date	:NA :NA
(62) Divisional to Application Number Filing Date	:NA :NA

(71)**Name of Applicant :**
1)Swami Vivekananda University
Address of Applicant :Swami Vivekananda University, Telinipara, Barasat - Barrackpore Rd, Bara Kanthalia, Kolkata, WestBengal – 700121, India. West Bengal India
(72)**Name of Inventor :**
1)Dr. Sibashish Baksi
2)Monira Nayek
3)Md Taslim Raza
4)Kushal Bhakat
5)Anwesha Makal
6)Mr. Saurabh Adhikari

(57) Abstract :
The invention relates to a controlled biological pre-treatment of date seeds for preparing a caffeine-free coffee-like beverage. Date seeds are cleaned, dried, size-reduced and hydrated under recorded conditions, then inoculated with an authenticated food-grade lactic acid bacterial culture. Fermentation is performed under controlled conditions while at least two biological or chemical indicators are monitored, and the fermentation is deliberately terminated at a predetermined endpoint defined by process time together with measured fermentation change. The treated substrate is dried and stabilized before controlled roasting, cooling, grinding and particle-size classification. A standardized roasted powder is brewed with water under defined extraction conditions and filtered. Lactiplantibacillus plantarum is a preferred culture. The controlled sequence separates microbial pre-treatment from downstream thermal processing and provides a reproducible date-seed processing architecture for preparation and comparative evaluation of coffee-like beverages.

No. of Pages : 22 No. of Claims : 6