

The present invention provides a method of obtaining an instant coffee product, the method comprising: performing a first aqueous extraction by contacting roast and ground coffee beans with a soft water at a temperature of up to 140°C to obtain a first coffee extract and partially spent coffee beans; and performing a second aqueous extraction by contacting the partially spent coffee beans with a hard water at a temperature of from 175 to 205°C to obtain a second coffee extract and spent coffee beans; combining the first and second coffee extracts to form a combined extract; and concentrating and optionally drying the combined extract to form the coffee product.