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United States Patent [19]

Gurol

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[54] **ACID-REDUCED, WHOLE BEAN COFFEE PROCESS**

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Related U.S. Application Data

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[52] **U.S. Cl.** **426/309**; 426/629; 426/594

[58] **Field of Search** 426/309, 629, 426/594

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[57] **ABSTRACT**

A process for producing acid reduced coffee beans. An aqueous solution including potassium hydroxide and polyethylene glycol is applied to whole bean coffee immediately after roasting. The water from the solution dries, leaving a coating that reduces oxidation and flavor loss from the whole bean coffee, and which reduces the acidity of coffee beverages subsequently brewed from the beans.

18 Claims, 2 Drawing Sheets