

Patented Low Acid Coffee

Low Acid Coffee Patent Granted to Puroast Coffee

HIGH POINT, NC, UNITED STATES, April 2, 2026 /EINPresswire.com/ -- The US Patent and Trademark Office (USPTO) has granted [Puroast](#) Coffee Company, Inc. a System and Method Patent for their [low acid coffee](#) roasting process. The patent granted this month, encompasses all steps Puroast uses in its unique roasting, and is believed to be the only active patent for producing low acid coffee.

“This is a significant milestone for our company”, says Puroast CEO Kerry Sachs, “we invented the low acid coffee category through this special roasting technology. Puroast is already known

as the only company with research confirming the low acid chemistry of its coffee and the patent now literally gives us license to aggressively expand into multiple markets”.



Three separate research studies on low acid coffee, two from the University of California, Davis and the other out of North Carolina A&T, revealed Puroast is set apart from all other brands with a coffee that is on average 70% less acid. The company presents these research studies on its website, www.puroast.com/pages/why-low-acid.

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Puroast invented the Low Acid Coffee category and the patent now assures the consumer that we are the only company producing real, chemical free low acid coffee.”

Kerry M. Sachs

“The Puroast Roasting Technology™ has always been the core of our company, and the intellectual property guarantees exceptional taste, complete transparency, and proven authenticity to the fast-growing low acid coffee consumer”, says James Sachs, Puroast COO and co-

founder. He further says, “our research proves Puroast is the only true low acid coffee brand.

Gastric ailments - GERD, Heartburn, Acid Reflux - from coffee drinking are a major health issue in the USA and globally. The other brands which are committing food fraud and lying about their low acid coffee will be held accountable by consumers and regulatory authorities."

Throughout its history Puroast has provided technical and scientific support for its products by engaging with leading food science and medical professionals, including Dr. Salam Ibrahim, who says "published studies confirm Puroast's significant lower acid levels compared to the commercial brands tested, including those claiming to be low acid. On a pH basis, these brands average five times more acid than Puroast."

Puroast's commitment to transparency through its technology and practices feeds a growing national trend to honesty and better health in food and beverages and the company is working with many groups promoting consumer awareness in this area.

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About Puroast:

Puroast Coffee is an ultra-premium coffee brand known for its proprietary roasting process designed to significantly reduce acidity while preserving full caffeine potency and rich flavor. The company offers a wide range of gourmet coffees available in ground, whole bean and pod varieties. To learn more on Puroast visit www.puroast.com and for background on low acid coffee, go to https://en.wikipedia.org/wiki/Low_acid_coffee

Brittany Mendoza

Puroast Coffee Company, Inc.

+1 336-861-3380

[email us here](#)

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