PriMera Scientific Surgical
Research and Practice
Volume 8 Issue 1 July 2026
DOI: 10.56831/PSSRP-08-303
ISSN: 2836-0028

PriMera Scientific Publications

Innovative Coffee Detoxification Method Advancements

Type: Review Article
Received: June 22, 2026
Published: July 21, 2026

Citation:
Christina Rahm. "Innovative Coffee Detoxification Method Advancements". PriMera Scientific Surgical Research and Practice 8.1 (2026): 340-343.

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Abstract

The current paper is a white paper discussing the scientific and industrial benefits of a patent pending coffee production method (Docket No.: Crahm2024-04), which offers a proprietary rinse formula intended to eliminate or reduce trace amounts of toxic chemicals in coffee beans, for example, pesticides. The invention is a mix of controlled storage, precise roasting, and two-phase rinsing with a zeolite-enhanced solution. Additionally, it will discuss the cumulative impact of this strategy on the science of coffee that involves toxicology, process engineering, sensory preservation, and sustainable production. This patent is a scalable, repeatable paradigm to take maximum steps in ensuring safety of coffee by reducing application of other established modes of decaffeination and detoxification methods without interfering with taste or the environment. The paper places the invention in the context of coffee research and describes current opportunities to create new inventions.

Introduction: The Need for Safer Coffee Production

Coffee is one of the most famous beverages in the world. Nevertheless, its traditional production is attributed to the usage of chemical pesticides, which can still remain on coffee beans in some cases. Most coffee produced on the planet is produced using conventional agricultural chemicals, a practice that has only increased in recent times as rises in coffee plant diseases and local weather changes have made coffee growing harder (Amsalu, 2022). Sources and methods to grow coffee plants organically and sustainably do exist, but are not yet common or full proof. Post-harvest control measures, including washing, drying, roasting do not eliminate but only reduce some of the recalcitrant toxic substances. The detected treatment procedure in The Patent; Docket Crahm2024-04 is a rinse-based systematic, detoxification process that is sought by the conclusion of the roasting process and aims to prevent pesticides and other contaminants. It has already become a major step in coffee processing science, where it describes a new correlation of food chemistry, thermal process engineering and environmental well-being. To explain how the technical inventions can be relevant to the science of coffee making, the paper will outline the technical inventions that the patent covers, their implications to the industry and sustainability and follow-up research that the inventions will enable. The Patent generally leads to improvements in science surrounding coffee.

Scientific Advancements Enabled by the Patent

Precision Roasting and Thermal Degradation Control

The patent does not specify any specifications regarding roasting, but the first cracking point is 197 degrees Celsius, and then heating is raised to 220 degrees Celsius and the process is estimated to take 19 minutes in total. They are not only scientifically postulated but have been formed in a way that they break down some pesticide by way of thermal decomposition without any harmful thermal by-products such as acrylamide, as well as without affecting the quality of the beans. Li et al. suggest that various pesticides dissolve at various temperatures, and under controlled roasting, 30-90 percent of pesticide remnants will be removed in a chemical pool (Li et al., 2025). This next-generation patent advances precision roasting by optimizing time-temperature profiles to enhance flavor development while improving chemical safety, transforming the art of roasting into a controlled, science-driven process.

Zeolite-Based Extraction Technology

The rinse formulation, which suggests using zeolite extract of 5.9 percent concentration, is another strength of the invention. Zeolites are part of the alumino silicate minerals; they are microporous and high energy adsorption specific. They operate on the principles according to which they convert themselves into beads, which have pesticides, using ion exchange and physical adsorption that implies an ability to suck toxins out of bean surface and inner structure (Perez-Botella et al., 2022). Purification of water and food preservation will also need to be introduced and performance with zeolite will be required. The zeolites may also be employed in the coffee purification, and food preservation. Its ascorbic acid (3.3 percent) is synergistically active and would be a good chelating agent and antioxidant. Instead, the 13.0 percent sea mineral concentrate is capable of stabilizing the pH and of enhancing the ionic exchange that facilitates the overall performance and selectivity of the detoxification process (Gegotek & Skrzydlewska, 2022).

Dual-Rinse Protocol for Enhanced Detoxification

The two rinse stages incorporated into this process provide controlled mechanical agitation and complete solution exchange, creating an engineered protocol designed to maximize toxin removal. This approach establishes an effective interfacial barrier between the coffee beans and the rinse formulation, enhancing contaminant extraction efficiency. Multi-stage extraction techniques are well established in analytical chemistry and pharmaceutical manufacturing; however, they remain underutilized in food processing, particularly within the coffee industry (Aouant & Hela, 2025).

This method enables the removal of residues at levels well beyond conventional detection limits, representing a significant technological advancement over traditional coffee washing practices. While absolute organic purity does not require such intervention, the application of these controlled conditions provides an enhanced safety margin and improved cleanliness for coffee products.

Controlled Post-Rinse Drying and Stabilization

The process of rising the drying beans is performed at a controlled 24 degree Celsius. It is low temperature, slow and both capacities ought to be present in the process of de-microbialization process and in the process of haemorrhaging the process of oxidative rancidity which can be extremely devastating to the shelf life and the sensory character (Haruna et al., 2025). This patent is described by certain compromising elements of toxin-removal processes and quality of control where a detoxifying process should not influence the product stability and taste profile. It includes a full post-process stabilization, which they lack with separate and independent detox classes (Wang et al., 2024).

Implications for the Coffee Industry and Sustainability

Bridging the Gap between Conventional and Organic Production

This applied technological invention enables coffee produced with reduced reliance on environmentally harmful agricultural inputs to achieve a safety profile comparable to that of organic products, without requiring immediate transition to agroecological farming practices. This approach may also support smallholder farmers in regions where economic stability currently depends on pesticide

use by creating a practical middle ground that balances market access with protective measures. In addition, this allows a path for geographical areas that rely on pesticide use due to being grown in heavy disease or insects infested areas, to produce coffee beans that may still hit necessary safety levels. Another avenue is it offering a transitional pathway that enables participation in both conventional and organic markets while improving safety standards. Lastly , it facilitates access to lower-cost, safer coffee in the global market and reduces the agronomic and economic risks associated with unintended or abrupt shifts to organic production (Eliseu et al., 2024).

Enhancing Consumer Trust and Transparency

With awareness of the issue of food safety and provenance like never before through an established, engineered detoxification process, roasters and brands will be in a position to provide measurable data on a reduction in residues (Anjali et al., 2024). This type of exposure is similar to the growing popularity of clean-label products and functional transparent food. Such an approach could contribute to a more robust system of consumer trust within the organization, product differentiation within the competitive landscape, and a more aggressive reaction towards the increased regulation orientation on foodborne contaminants (Davidescu et al., 2025).

Reducing Environmental and Health Impacts

The patent is a further positive externality enhancement of very high environmental and human health benefits of overuse of pesticides in coffee production, including the soil erosion, water contamination, and adverse health impacts on the working farmers. This approach can be applied to reduce the end-use impact of pesticide residues without requiring complete degradation of those residues during processing (Leskovac & Petrović, 2023). While it does not represent a permanent solution to pesticide use, it functions as a practical intervention that supports consumer health by lowering exposure levels. In parallel, it contributes to a reduction in the overall toxic load released into the environment through downstream waste streams, thereby supporting a more sustainable approach to coffee production (Ahmad et al., 2024).

Limitations and Future Research Directions

From a technical standpoint, the patented method is well defined, and its core components do not rely on exploratory or purely empirical experimentation. Future evaluations will include testing the rinse formulation across additional coffee species and assessing its effectiveness against a broader range of pesticides and contaminants, including mycotoxins (Carbonell-Rozas et al., 2025). The impact of zeolite-based rinsing on coffee flavor and aroma chemistry particularly volatile organic compounds, bioactive constituents, and chlorogenic acids should also be examined through descriptive and analytical sensory studies to ensure the process does not produce adverse organoleptic effects (Lapčíková et al., 2023).

Further work will involve technical and engineering research focused on scaling the process for industrial, cost-effective implementation, including rinse solution reuse or regeneration and the development of in-process analytical technologies to quantify toxin removal in real time (Singh et al., 2023). In addition, life cycle assessment studies may be conducted to evaluate the overall environmental impact of introducing this additional processing step (Bher & Auras, 2024).

Conclusion

The invention, together with the associated patents filed under pending status in the field of coffee manufacturing, represents a meaningful advancement in coffee science and processing technology. By integrating precision thermal engineering, a carefully formulated mineral-based rinse, and controlled post-treatment stabilization within a hybrid detoxification framework, this approach introduces a scientifically grounded method for improving coffee safety and quality.

This innovation has the potential to positively influence the global coffee industry by addressing long-standing challenges related to post-production contamination, nutritional safety, and environmental responsibility. Rather than relying solely on traditional artisanal practices, the proposed technology applies scalable, engineering-driven solutions that support both gourmet quality and consumer health. As coffee production continues to evolve beyond its historical roots as a craft, the integration of controlled scientific processes

will be essential to ensuring consistent quality, safety, and sustainability for a growing global population.

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