



DECAF CALDAS IS FROM A central region in Colombia historically known for coffee growing. The Caldas region is part of the “Triangulo Del Café,” or the Coffee Triangle, which is where the majority of Colombian Coffee is grown. The region is called the “coffee belt” because its unique climate allows for harvesting all year round with a few peak seasons.

Before leaving Colombia, the coffee is decaffeinated. Choosing to decaffeinate the coffee before export saves a tremendous amount of time and energy, which equates to improved flavor, lower costs, and less emissions.

The process of decaffeination involves taking the green, unroasted coffee and putting it into a volatile state where it releases its soluble compounds into a water bath. Once the compounds have been extracted into the bath, the caffeine is removed using either a solvent or filter. For this coffee, an affordable and local solvent, Ethyl Acetate, is used to remove the caffeine with minor effects on taste quality. It is derived from sugarcane as it is being processed for alternative uses (sugar, rum, molasses, etc). Once the caffeine has been removed from the water bath of solubles, the remaining solubles are placed back in a tank with the green coffee mass and allowed to reabsorb. What remains is a stable, slightly more brownish-green, unroasted coffee that is ready for export.

Café Imports seeks to source great coffees for their Origin Select Decaf program and they have once again succeeded. The Decaf Caldas is a phenomenal coffee, period, regardless of its caffeine status.



BLUEPRINT
COFFEE

WORDS: Andrew Timko/Mike Marquard
PHOTO: Café Imports
ABOVE: The Caldas region of Colombia.



COUNTRY:	Colombia
REGION:	Caldas
ALTITUDE:	1600 - 1800 MASL
PROCESS:	Washed, Sugarcane EA
HARVEST:	Oct. - Nov. 2016
VARIETY:	Castillo, Caturra
IMPORTER:	Café Imports

SUGGESTED PARAMETERS

DRIP RATIO:	1 : 16
ESPRESSO RATIO:	1 : 2
WE TASTE:	milk chocolate, brown sugar, orange

