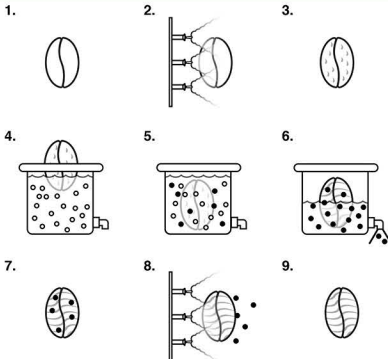




DECAF CAUCA E.A.



DECAF E.A. CAUCA COMES TO US

from the southwestern coffee growing region of Cauca, Colombia. Our importer, Café Imports, cups and assembles regional lots of coffee throughout Colombia. In addition, they specifically target lots for decaffeination. Then, they send the lots to a decaffeination facility in country to be decaffeinated. This minimizes aging due to time and carbon production from transit.

Traditionally misunderstood, the coffee industry casts a negative light on the decaffeination process. The E.A. process is, in fact, a decaffeination process quite similar to most, and one we have found to leave the coffee tasting the best. The fermentation process creates ethyl acetate, an organic compound. While it can be derived during grape fermentation, sugarcane is a much more ample source in Colombia.

The process to decaffeinate starts with an application of steam to the green seeds. Next, the facility adds hot water, which allows the seeds to enter hydrolysis. In this phase, water interacts with compounds and causes them to break free. Then, they add ethyl acetate to the water, which is a solvent of caffeine. The solution passes through the beans until all but trace amounts of caffeine remain. Once decaffeinated, the facility flushes the seeds with a low pressure steam that removes the ethyl acetate. Lastly, the plant vacuum dries the coffee back down to a standard level of 10-12% moisture. The coffee leaves the decaffeination facility at 5ppm or lower ethyl acetate concentration. The roasting stage easily removes this amount.



WORDS: Mike Marquard

GRAPHIC: Café Imports

ABOVE: A visual map of the decaffeination process. Learn more at blueprintcoffee.com.

JANUARY 2020



DECAF CAUCA E.A.



COUNTRY:	Colombia
REGION:	Cauca
ALTITUDE:	1200 - 2000 MASL
PROCESS:	Washed, Sugarcane EA
HARVEST:	April - June 2019
VARIETY:	Castillo, Caturra, Colombia
SOURCING PARTNERS:	Café Imports (importer)

SUGGESTED PARAMETERS

DRIP RATIO:	1 : 16
ESPRESSO RATIO:	1 : 2
WE TASTE:	banana bread, toffee, pineapple

