



## DECAF CAJAMARCA E.A.



**WE FIRST OFFERED DECAF** Cajamarca, Peru from Lima Coffee in 2018. Before that, we also offered a similar caffeinated lot in late 2017/early 2018. Now, we again offer the decaffeinated version. This time around, Café Imports sent the coffee to the decaffeination facility in Cauca, Colombia that employs Ethyl Acetate decaffeination. The solvent is derived from locally grown sugarcane and proves to be our preferred method of decaffeination.

Café Imports, our importing partner, has foreseen the potential of Peru – specifically the region of Cajamarca. Café Imports and Lima Coffee Exporting have been working with farmers to improve quality protocols and establish a microlot program in Cajamarca. With this investment and support, they achieved some dramatic quality improvements. Specifically, dominating the first Cup of Excellence in Peru with coffees from Cajamarca.

Around 400 smallholder farms in Cajamarca, Peru contribute to this decaf coffee. They benefit from the investment and development provided by Café Imports and Lima Coffee. A significant change in the process is incentivizing the delivery of cherry to a mill. Usually, farmers in Peru dry their coffee at the farm. Encouraging the farmers to deliver cherry allows the mill to manage the drying and sorting of the harvest. As a result, the overall quality improves. This coffee testifies to the innovation and collaboration that is a result of Café Imports' work in Cajamarca.



**PHOTOS:** Café Imports  
**ABOVE:** Producers deliver coffee to the Lima Coffee collection facility.

SEPTEMBER 2019



## DECAF CAJAMARCA E.A.



COUNTRY:	Peru
REGION:	Cajamarca
ALTITUDE:	1650 -1800 MASL
PROCESS:	Washed, E.A. Decaf
HARVEST:	June - Sept. 2018
VARIETIES:	Caturra, Typica, Catimor
SOURCING PARTNERS:	Café Imports (importer)

## SUGGESTED PARAMETERS

DRIP RATIO:	1 : 16
ESPRESSO RATIO:	1 : 2
WE TASTE:	cocoa, cinnamon, almond

