



DECAF CAUCA E.A.



DECAF E.A. CAUCA IS FROM THE southwestern region of Cauca, Colombia. It is washed and milled at Centra Cooperativa Indigena del Cauca. They are a Fair Trade certified cooperative that works with farmers in Cauca and beyond.

The coffee is decaffeinated in Colombia as well at the Descafecol plant using ethyl acetate (E.A.) derived from locally-grown sugarcane. The E.A. process has long been misunderstood and often cast in a negative light by the specialty coffee industry. It is, in fact, a decaffeination process quite similar to most, and one we have found to leave the coffee tasting the best.

Ethyl acetate is an organic compound that is produced during fermentation. While it can be derived during grape fermentation, sugarcane is a much more ample source in Colombia. According to InterAmerican, the process to decaffeinate the coffee starts with an application of steam to the green seeds. Next, hot water is added, which allows the seeds to enter hydrolysis. In this phase, water can interact with compounds and cause them to break free. Ethyl acetate is added to the water, which is a solvent of caffeine. The solution is passed through the beans until 97% of the caffeine is dissolved. Once this is achieved, the seeds are flushed with a low pressure steam that removes the ethyl acetate, which can leave a fruity taste. Vacuum drying is then employed to bring the coffee back down to a standard level of 10-12% moisture. The standard for coffee leaving Descafecol is less than 5ppm ethyl acetate. This amount is easily removed during the roasting stage.

DECEMBER 2018



DECAF CAUCA E.A.



COUNTRY:	Colombia
REGION:	Cauca
ALTITUDE:	1500 - 2100 MASL
PROCESS:	Washed, Sugarcane EA
HARVEST:	April - July 2018
VARIETY:	Colombia, Caturra, Castillo
IMPORTER:	InterAmerican Coffee

SUGGESTED PARAMETERS

DRIP RATIO:	1 : 16
ESPRESSO RATIO:	1 : 2
WE TASTE:	graham, molasses, strawberry, apple

