

1.

Green coffee is produced, delivered, sorted, and prepared for processing. The coffee is received by Descafecol, a decaffeination plant in Manizales, Colombia.

2.

Sugar cane decaffeination begins with the organic compound ethyl acetate.

Descafecol uses spring water from the Navado el Ruis, (a volcano between Caldas and Tolima) and ethyl acetate, a by-product of the fermentation of sugarcane, sourced in the nearby region of Valle del Cauca.

3.

The green beans are steamed to increase the porosity and assist the decaffeination process.

As the beans swell, the hydrolysis of caffeine begins, detaching caffeine from the salts it is bonded to within the bean.

4.

The porous coffee is placed in a solution of water and the organically produced ethyl acetate. This solution bonds to the chlorogenic acid inside the beans, and the caffeine is extracted.

To ensure that the maximal amount of caffeine is removed, this process is repeated several times, until at least 97% of the caffeine is gone.

5.

The beans are taken out of the solution and prepared for a final steaming, which removes the residual traces of ethyl acetate.

6.

The ultimate residue of ethyl acetate is ≥ 30 ppm, which is a level dramatically less than what is found in a banana!

7.

Now the coffee has completed its decaffeination, it is dried to reduce porosity and remove residual water from the bean.

The final humidity within the bean sits between 10 - 12%. The beans are cleaned, bagged, and ready to ship!

SUGARCANE DECAFFEINATION PROCESS



RAW MATERIAL