



Single Origin Colombian Coffee

Decaf – Sugar Cane. E. A



Producers:	Co-Op / Multiple Small Producers
Region:	Risaralda, Colombia
Altitude:	1,800 meters – 5,905 ft.
Coffee Variety:	Caturra & Castillo
Process:	Washed Fermentation: Dry – 16 to 24 hours
Tasting Notes:	Red Cherry, Kiwi, Brown Sugar and Pear
Roasting Profile:	Medium Light Roast or Espresso Roast



Process Information:

Sugar Cane E.A. processing (aka "The Natural Decaffeination Method") starts by fermenting molasses derived from sugar cane to create ethanol (which you'd find in adult beverages). This alcohol is then mixed with acetic acid, which you'd find in vinegar, to create the compound ethyl acetate. In Colombia, where a lot of sugar cane is grown, it makes sense to use this naturally occurring solvent to complement their thriving coffee growing/processing industry. E.A. may sound scary, but you find it in wine, beer, fruit, vegetables, and other food and beverage.

First, the coffee is steamed to open up its pores. Next, the E.A. is applied via water, which dissolves the caffeine in the green seeds. Then, the caffeine is separated and filtered from the tank. Finally, the now-decaffeinated seeds are steamed again to remove any residual E.A. before being dried and shipped. This method avoids excessive heat or pressure, which can radically disrupt a green seed's cellular structure.