# Vournas Coffee Trading, Inc.

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## Brazil M/C Decaf

Our **Brazil Santos M/C Decaf** is a 14/15 screen, traditional dry process, specialty grade offering that is cooperatively grown and sourced from southern Brazil. It is processed and exported through Brazil's port of Santos; the largest in all of Latin America. In the cup, this Brazil decaf green coffee is very clean with a buttery profile, low acid, and a creamy body.

### Is Brazil M/C Decaf the green coffee for you?

**Processing:** Natural

**Grade:** 14/15 Screen

**Bag Type:** Jute

In Brazil, where the majority of the world's coffee is produced, there is likewise an abundance of Brazilian coffee that is destined to become Brazil decaf green coffee. We feel it's important that decaf be held to the same standards as non-decafs, and we cup all of our decaf offerings to ensure clean, quality cups and uniform roasts. Decaffeinated coffees are notoriously difficult to roast due to their unique cell structure, composition and moisture content as a result of the decaf process. Roasters should be mindful of drum temperatures as decafs have the tendency to develop significantly faster than non-decaf coffees; this should always be taken into consideration when roasting Brazil decaf green coffee, as well as our other specialty green decaf coffee offerings. M/C decaffeinated coffees use Methylene Chloride (or dichloromethane) a colorless, non-harmful, chemical solvent to extract caffeine through a distinctively gentle process, known for its exceptional preservation of flavor, profile and aroma. Chemically it's comprised of carbon, hydrogen and chlorine (CH2CL2) and is a naturally occurring compound found in oceans, wetlands and seaweed. It is the oldest and most common form of decaffeination, FDA-approved and perfectly safe. Regulations in fact allow for consumption of up to 10 ppm (parts per million), yet the industry norm is closer to 1 ppm, which is for processing only, as virtually all traces of M/C are removed long before the coffee is roasted. It is a four-step process whereby green, unroasted coffee is steamed and soaked with clean water to loosen the cell structure, enabling the caffeine to diffuse out of the bean into the M/C solvent. The wet beans are then contacted with M/C and the caffeine is extracted. The beans then undergo additional soaking and steaming to remove any residual caffeine and M/C. Finally, the decaffeinated coffee is then thoroughly dried to return its moisture content to optimal levels before being packed and shipped. After the process is complete, any remaining M/C is considered negligible due to the fact that it vaporizes at 104° F, and roasting occurs at temperatures exceeding 400° F.

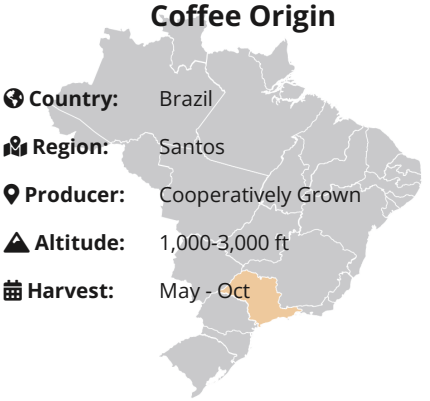
### Qualities, Characteristics & Brew Methods

**Roast Profile:**
Medium Roast

**Recommended Use:**
Espresso, Drip

**Cupping Notes:**
Buttery, very clean, low acid, creamy body.

### Coffee Origin



**Country:** Brazil

**Region:** Santos

**Producer:** Cooperatively Grown

**Altitude:** 1,000-3,000 ft

**Harvest:** May - Oct