



Vournas Coffee Trading, Inc.

805-379-5252 www.vournascoffee.com

Costa Rica Decaf M/C



Our Costa Rica Decaf M/C has a similar quality to our Costa Rica “El Tigre” which is one of our flagship offerings and favorite amongst our roasters. It has a slight nuttiness and less acid than that of the El Tigre, which can be attributed to its lower growing altitude and respective HB (Hard Bean) versus SHB (Strictly Hard Bean) grading. We feel it's important that decaf be held to the same standards as non-decafs, and we've sourced this Costa Rica Decaf M/C for its clean profile and even roast. 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 to regulate drum temperatures as decafs have the tendency to develop significantly faster than non-decaf coffees; this should always be taken into consideration when roasting Costa Rica 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.

Cupping Notes: Clean, medium acidity, slight nuttiness.



Producer:	Cooperatively Grown
Variety:	Catuai, Caturra, Typica
Processing:	Washed
Altitude:	3,000 -4,000
Coffee Grading:	HB
Harvest:	October- February

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