



Vournas Coffee Trading, Inc.

805-379-5252 www.vournascoffee.com

Ethiopia Decaf M/C

Our Ethiopia Decaf M/C is cooperatively grown in the surrounding towns of the city of Djimma. It is a traditional dry process Ethiopian, but the beans are bit smaller in size than most, due to the decaf process which accounts for a small percentage of weight/moisture loss. This Ethiopia Decaf is grown at altitudes between 4,400 and 6000 feet, and produces a nice cup with a slight earthiness, good acidity and a medium body. 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 decaf coffees like this Ethiopia Decaf M/C, as well as our other specialty green decaf offerings. 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: Slight earthiness, good acidity, medium body.



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| Producer: | Small Ethiopian Farm Holders |
| Processing: | Dry Process |
| Altitude: | 4,400 - 6000 ft (1300-1800m) |
| Classifications: | M/C Decaf |
| Harvest: | October- February |

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