



Vournas Coffee Trading, Inc.

805-379-5252 www.vournascoffee.com

Sumatra Mandheling Decaf M/C

Our Sumatra Mandheling Decaf M/C is produced by a cooperative of small Mandheling farmers who sell their higher quality arabica directly to the regional processing mill. We purchase direct from the mill operators who work with us, adhering to our specifications on defects and bean size in order to provide the best quality, Mandheling cups to our roasters. Our Sumatra Mandheling Decaf M/C has a good body and low acid with a slight earthiness. Sumatra is one of many growing regions within the Indonesian islands, where the elevation and mineral-rich volcanic soil make for excellent coffee growing conditions. The region is known for a typically earthy cup, due to the traditional Giling Basah (or Semi-Washed) processing method, where green coffee is laid out on natural, clay patios that impart the earthy, sometimes herbal quality. Mandheling refers to Sumatra's larger, multi-region growing area that was historically occupied by local, Northern Sumatra Mandheling tribesmen. 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 Sumatra Mandheling Decaf, as well as our other specialty green decaf 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. M/C decaf 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: Good body, low acid, slight earthiness.



Producer:	Cooperatively Grown
Variety:	Typica Hybrids & Catimor
Processing:	Semi-Washed
Altitude:	2,500- 5,000 ft (762 - 1524m)
Harvest:	May - October

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