



Vournas Coffee Trading, Inc.

805-379-5252 www.vournascoffee.com

Costa Rica Decaf SWP



Our Costa Rica Decaf Swiss Water Process 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 Swiss Water Process for it’s 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 mitigate drum temperatures as decafs have the tendency to develop significantly faster than non-decaf coffees. The Swiss Water Process is a patented, eco-

friendly, chemical-free process that removes 99.9% of the caffeine from a lot of green coffee. Each lot of decaf is immersed in clean water to extract the caffeine through osmosis and passed through activated carbon-charcoal to remove the caffeine molecules. For more information on Swiss Water Process coffees, please visit SwissWater.com

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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