CAFE IMPORTS

IMPORTERS OF FINE SPECIALTY COFFEES

Sugarcane E.A. Decaffeination Process

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1. Green coffee is received, sorted, and prepared for processing.

2. Coffee is steamed for 30 minutes prior to decaffeination.

3. A low-pressure steaming process has opened the pores of the coffee, allowing for caffeine extraction.

4. Coffee is placed in a solution of water and Ethyl Acetate (E.A.), a naturally occuring compound and solvent derived through the fermentation of sugarcane.

5. Green coffee is submerged in the solvent, which naturally bonds to the salts of chlorogenic acids within the coffee, allowing for the extraction of caffeine.

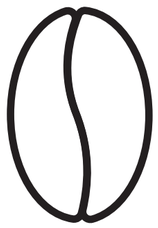
6. Once the coffee is saturated, the tank is drained and fresh solution is introduced. This continues for about 8 hours.

7. After the last of the caffeine has been extracted, the coffee is removed from the solution and prepped for another steaming.

8. The final low-pressure steaming removes the remaining traces of E.A.

9. Decaffeinated coffee is then dried, physically polished to ensure cleanliness, and packaged for export.

1.



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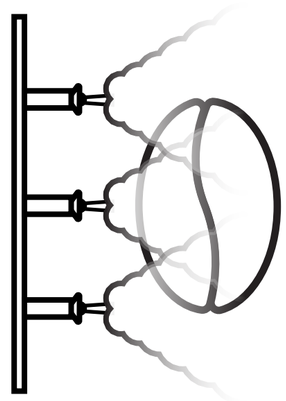

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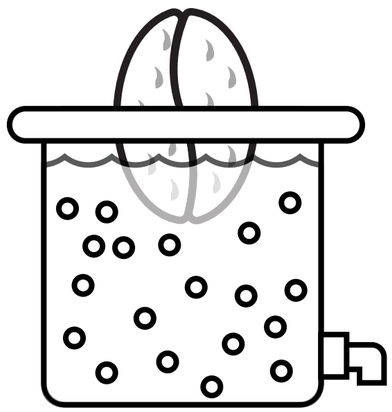

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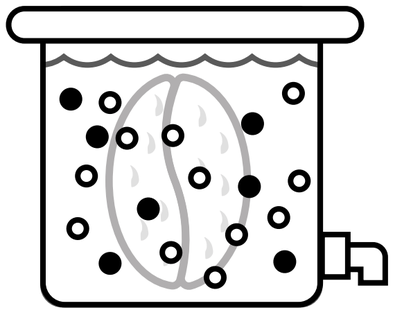

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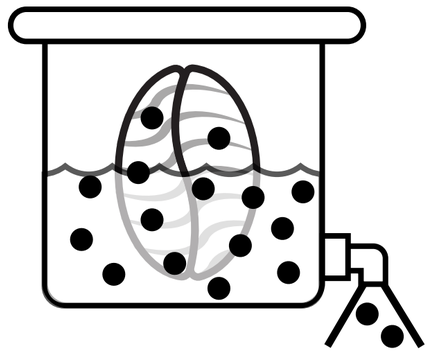

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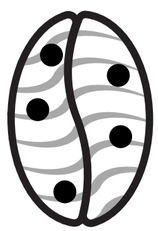

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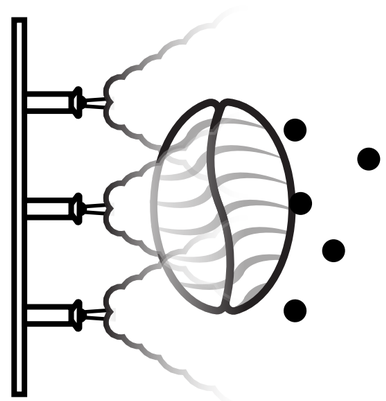

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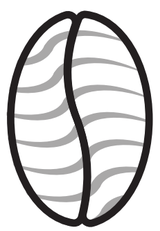

The **Sugarcane E.A. Decaffeination Process** removes a minimum of 97% of all caffeine originally present within green coffee. The residual amount of Ethyl Acetate equates to a maximum of 10 ppm (a ripe banana naturally contains about 200 ppm). Ethyl Acetate has an evaporation point of 70°C. As coffee is roasted at a temperature well above this threshold, roasted coffee will present no trace of E.A.