



## EA - Huila



Take advantage of a great program dedicated to bringing the highest quality, naturally processed decaf to market! Origin Select Decafs are sourced green by Café Imports prior to decaffeination, breaking from the industry norm. By doing this, we are able to provide the highest quality water and E.A. (sugar cane) processed products available. Offerings with the "Farm Select Decaf" name go one step further: We have carefully chosen microlots to be decaffeinated, in order to offer an even higher-end line of traceable options.

For many years, Colombia was the number-one world producer of washed coffees, and the second-largest producer to Brazil. In 2000, Colombia was surpassed by Vietnam, and then the rust infestation of 2008 set them back significantly. Today they are currently in the top five of coffee production with roughly 10 million bags per year. Colombian farmers and citizens alike drink a lot of coffee every day; nearly 20% of their annual production.

Colombia has over 600,000 farms, most of them farmed by small landholders with less than 5 acres nestled in the hills at roughly 1,200 to 2,000 meters above sea level.

ID# 10859

Origin

Colombia

Proc. Method

Washed, Ethyl  
Acetate decaffeinated

### The Cup

" Sweet and tart with a smooth mouthfeel; graham, lemon, banana and coffee cherry flavor."






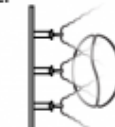

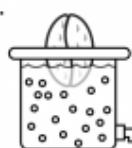
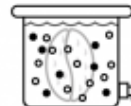


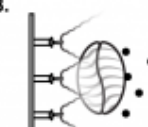




Colombian Coffees are commonly known to be big, rich, chocolaty coffees with exceptional fragrance and often great acidity. Colombia has many diverse growing regions, so the coffee varies mildly from region to region. Tropical fruit, vanilla, caramel, and chocolate are common adjectives. More intense acidity and bigger velvety body are variations you might find going from south to north as well.

For more information on Colombia coffees, visit our [Colombia](#) origin page.

**See photo for diagram on decaffeination process.**

## Gallery EA - Huila



<b>IMPORTS</b> <small>FINE SPECIALTY COFFEES</small>	<b>E.A. Decaffeination Process</b>			<small>Cafe Imports Marketing Dept.          311 E. Hampton Ave.          Alhambra, Virginia 22410          434-278-5065</small>
<p>coffee is received, sorted, and for processing.</p> <p>is cleaned for 30 minutes prior to steaming.</p> <p>pressure steaming process has its pores of the coffee, allowing for extraction.</p> <p>is placed in a solution of water Acetate (E.A.), a naturally compound and solvent derived from fermentation of sugarcane.</p> <p>coffee is submerged in the solvent, usually bonds to the salts of ac acids within the coffee, allowing for extraction of caffeine.</p> <p>the coffee is saturated, the tank is and fresh solution is introduced, repeat for about 8 hours.</p> <p>the last of the caffeine has been removed, the coffee is removed from the tank and prepped for another steaming.</p> <p>at low-pressure steaming removes remaining traces of E.A.</p> <p>steamed coffee is then dried, polished to ensure cleanliness, aged for export.</p>	<div data-bbox="990 420 1201 1022"> <ol style="list-style-type: none"> <li>1. </li> <li>2. </li> <li>3. </li> <li>4. </li> <li>5. </li> <li>6. </li> <li>7. </li> <li>8. </li> <li>9. </li> </ol> </div>	<div data-bbox="1234 420 1542 1022"> <ol style="list-style-type: none"> <li>3. </li> <li>6. </li> <li>9. </li> </ol> </div>		

**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 (in ripe beans means 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.