

EA - Caldas



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. This particular lot is chosen from among lots brought by various growers in the department of Caldas.

For more information about coffee production in Colombia, visit our [Colombia Origin Page](#).

For details about the E.A. decaffeination process, see the image above.

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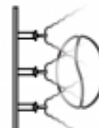

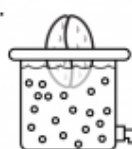
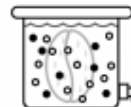


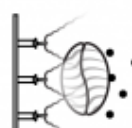


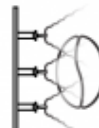

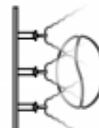

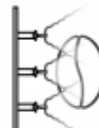

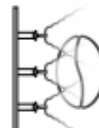

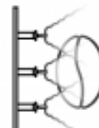

Origin	Colombia
Region	Caldas
Farm	Various smallholder farmers
Variety	Castillo, Caturra, Colombia
Proc. Method	Washed, Ethyl Acetate decaffeinated

The Cup

"Tart citric acidity and sweet with a heavy mouthfeel; graham, tomato jam and lemon flavors."

Gallery EA - Caldas



IMPORTS <small>FINE SPECIALTY COFFEES</small>	E.A. Decaffeination Process			<small>Cafe Imports Marketing Dept. 311 E. Harrison St. Alton, Illinois 62410 618-282-4479</small>
<p>coffee is received, sorted, and for processing.</p> <p>is cleaned for 30 minutes prior to steam.</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 traction of caffeine.</p> <p>the coffee is saturated, the tank is and fresh solution is introduced, runs for about 8 hours.</p> <p>the last of the caffeine has been, the coffee is removed from the and prepped for another steaming.</p> <p>of low-pressure steaming removes ring 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 945"> <p>1. </p> <p>2. </p> <p>3. </p> <p>4. </p> <p>5. </p> <p>6. </p> <p>7. </p> <p>8. </p> <p>9. </p> </div>	<div data-bbox="1234 420 1542 945"> <p>10. </p> <p>11. </p> <p>12. </p> <p>13. </p> <p>14. </p> <p>15. </p> <p>16. </p> <p>17. </p> <p>18. </p> <p>19. </p> <p>20. </p> </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.