



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. Colombianfarmers 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# **11**566

Origin Colombia Region Huila

Farm Various smallholder

farmers

Variety Calambia

Colombia

Proc. Method Washed, Ethyl

Acetate decaffeinated

The Cup

"Sweet and mellow with tangy citric acidity and a smooth mouthfeel; toffee and lemon flavors."



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.

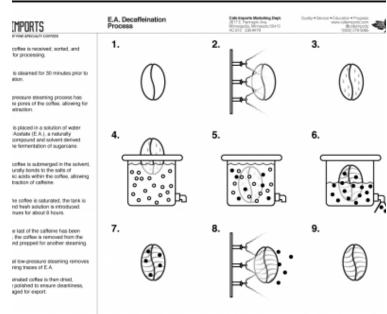
For more information on Colombia coffees, visit our Colombia origin page.

See photo for diagram on decaffeination process.



Gallery EA - Huila





ecaffeination Process removes a minimum of 97% of all caffeine originally present within green coffee. The residual amount of Ethyl Acetade equates to a maximum of 10 ppm (a riportion about 4700 ppm). Third Acetade has an expression point of 2700, do notified in present as well about this freehold, manufact orifine will research on have of 15 A.