

EA - Pitalito - Huila



P
RODUCER
,
S
NAME

SACOS
FARM
,
S NAME
VIL
AGE
ALTITUD
FLOR MARIA
BETANCOURT
20
CATALUÑA
ALBANIA

ID# 10407

Origin	Colombia
Farm	7 producers
Variety	Caturra, Castillo
Altitude	1550 - 1800 masl
Proc. Method	Washed, E.A decaffeinated

The Cup

" Honey, peanut brittle and candied pecan."



1550
SEBASTIAN
DIAS
SALAMANCA
20
CATALUÑA
ALBANIA
1550
BRANDON
STIVEN DIAS
10
CATALUÑA
ALBANIA
1550
PEDRO PABLO
DELGADO
15
LAS CEJAS
ALBANIA
1500
JAIRO
QUIÑONES
QUINAYAS
40
NUEVA
ZELANDA
ALTO CABUYAL
1800
LUCIO
DELGADO
30
LOS ARBOLES
FILO DE
CHILLURCO
1750



ARSENIO
MUÑOZ
15
BUENA VISTA
HIGUER
ON
1750
P
RODUCER
,
S
NAME

SACOS
FARM
,
S NAME
VIL
AGE
ALTITUD
FLOR MARIA
BETANCOURT
20
CATALUÑA
ALBANIA
1550
SEBASTIAN
DIAS
SALAMANCA
20
CATALUÑA
ALBANIA
1550
BRANDON
STIVEN DIAS



10
CATALUÑA
ALBANIA
1550
PEDRO PABLO
DELGADO
15
LAS CEJAS
ALBANIA
1500
JAIRO
QUIÑONES
QUINAYAS
40
NUEVA
ZELANDA
ALTO CABUYAL
1800
LUCIO
DELGADO
30
LOS ARBOLES
FILO DE
CHILLURCO
1750
ARSENIO
MUÑOZ
15
BUENA VISTA
HIGUER
ON
1750

This offering comes from seven producers that reside in the municipality of Pitalito,



Huila:

Flor Maria Betancourt - Finca Cataluña - 1550 masl

Sebastian Dias Salamanca - Finca Cataluña - 1550 masl

Brandon Stiven Dias - Finca Cataluña - 1550 masl

Pedro Pablo Delgado - Finca Las Cejas - 1500 masl

Jairo Quiñones - Finca Nueva Zelanda - 1800 masl

Lucio Delgado - Finca Los Arboles - 1750 masl

Arsenjo Muñoz - Finca Buena Vista - 1750 masl

All coffee was harvested at full ripeness and processed traditionally as washed coffee. On average, cherries were depulped and the coffee was fermented dry for an average duration of 20 hours, washed 4 times, then placed in a parabolic dryer for an average period of 6-7 days.

Once milled, the coffee underwent the Sugarcane E.A. decaffeination process, see diagram below!

SEBASTIAN

DIAS

SALAMANCA

20

CATALUÑA

ALBANIA

1550

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.


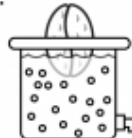

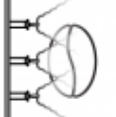
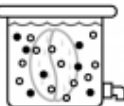
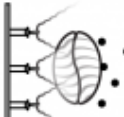



Colombian Coffees are commonly known to be big, rich, chocolaty coffees with exceptional fragrance and often great acidity. Colombia has many diverse growing regions, so the coffee varies mildly from region to region. Tropical fruit, vanilla, caramel, and chocolate are common adjectives. More intense 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 - Pitalito - Huila



IMPORTS <small>FINE SPECIALTY COFFEES</small>	E.A. Decaffeination Process			<small>Cafe Imports Marketing Dept. 311 E. Harrison Ave. Minneapolis, Minnesota 55410 612-238-6679</small>	<small>Quality • Service • Education • Progress www.cafeimports.com 800-278-5065</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 not fresh solution is introduced, mixes for about 8 hours.</p> <p>the last of the caffeine has been removed, the coffee is removed from the tank and fresh solution is introduced, mixes for about 8 hours.</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="990 430 1218 577"> 1.  </div> <div data-bbox="990 598 1218 766"> 4.  </div> <div data-bbox="990 787 1218 934"> 7.  </div>	<div data-bbox="1234 430 1364 577"> 2.  </div> <div data-bbox="1234 598 1364 766"> 5.  </div> <div data-bbox="1234 787 1364 934"> 8.  </div>	<div data-bbox="1380 430 1562 577"> 3.  </div> <div data-bbox="1380 598 1562 766"> 6.  </div> <div data-bbox="1380 787 1562 934"> 9.  </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.