

COLOMBIA PEEBIES DECAF

Vibrant, star fruit, musk stick and candied apple.

PRODUCERS Small Producers of Tolima & Huila

REGION Tolima & Huila

VARIETY Caturra Peaberry

PROCESS Water EA Decaffeination Process

PROCESSOR Descafeol in Caldas, Colombia

The Water EA decaffeination process uses spring water and ethyl acetate, a by-product of the sugar cane industry. This process allows for gentle caffeine extraction from the bean avoiding excessive heat and pressure thus retaining the natural structure of the coffee bean cells.

This means the original aroma and flavours of the coffee are retained. Ethyl Acetate is a substance naturally present in coffee and residual levels evaporate during the roasting process.



PEEBIES DECAF, COLOMBIA

Peaberries are a natural mutation where one bean forms inside the coffee cherry instead of two. These beans are denser, sweeter and more intense in flavour.

Peaberries are a combination of peaberries and smaller screen size beans that are often discarded because they are smaller.

By selecting peaberries for decaffeination we are providing a market for an often overlooked coffee providing more income to producers for a unique and flavourful coffee.

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