

EA - Cauca



Take advantage of a great program dedicated to bringing the highest-quality, non-chemical-processed decaf coffees to market. Our Origin Select Decaf offerings are single-origin blends of coffees selected by cup quality grown by multiple smallholder producers. Our Colombian E.A. (ethyl acetate) decafs are cupped as regular green samples and specifically identified for decaffeination, which happens in-country in Colombia before the coffee goes to export. This allows us to maintain both the integrity of the quality of the coffees we choose to decaf, but also to extend our intentional and responsible sourcing to our decaf offerings as well as our "regular." This process works by soaking green coffee in a bath of water and a solvent called ethyl acetate, which is naturally derived from fermented sugar, among other natural sources. The solvent bonds to the salts of chlorogenic acid within the coffee, which allows for the extraction of caffeine. The coffee is removed from its bath and steamed at low pressure to ensure no traces of E.A. are left, and the finished product is almost entirely free of any but the most trivial (0.1–0.3%) caffeine content.

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

ID# 14312

Origin	Colombia
Region	Cauca
Farm	Various smallholder farmers
Variety	Castillo, Caturra, Colombia
Altitude	1200–2000 masl
Proc. Method	Decaf

Location Map



Gallery EA - Cauca

