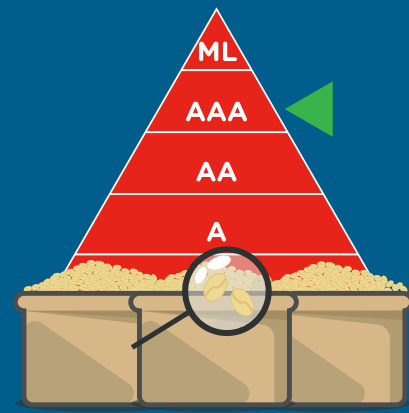
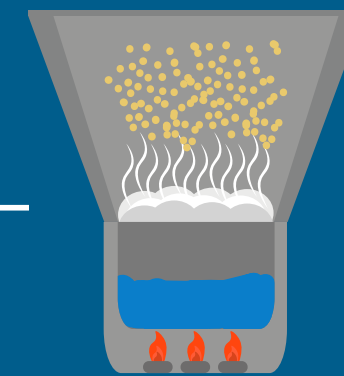


Decaf Process

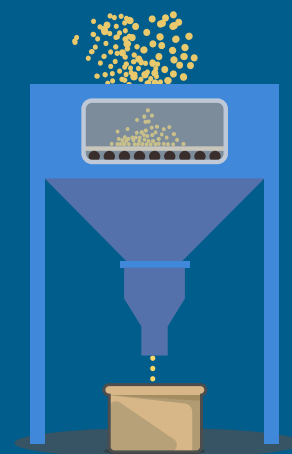


EVERY LOT of parchment goes through **QC ANALYSIS**. Then it's graded into one of our quality tiers.



The coffee is **steamed** to open the coffee bean's pores.

30-40 minutes



The coffee is **milled** following a set of **quality standards** and parameters that we apply to all our coffees.



YOU CAN CHOOSE WHICH COFFEE YOU WANT TO DECAF!

The **minimum** decaf batch is **58 bags of 70kg**. If you require **smaller quantities**, please talk to us.

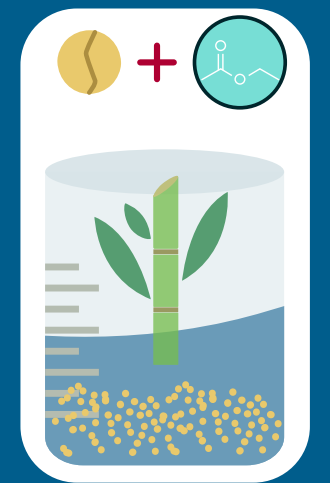


Beans are **transported** to decaffeination plant.

90 Min



Beans are rinsed for **10 hrs** in **Ethyl Acetate (E.A.)** a natural compound derived from **non-GMO** Colombian **sugarcane** and **mountain water**.



The decaf process takes

24 H

On average

Caravela's quality control **mesures**



Water activity



Moisture content

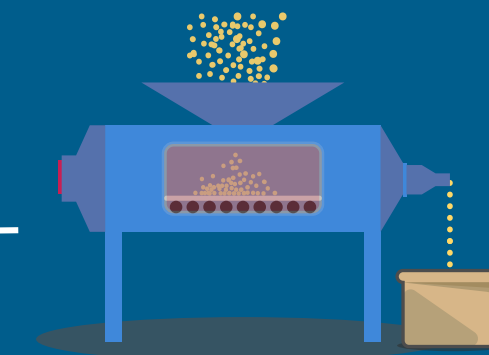


Cups a sample

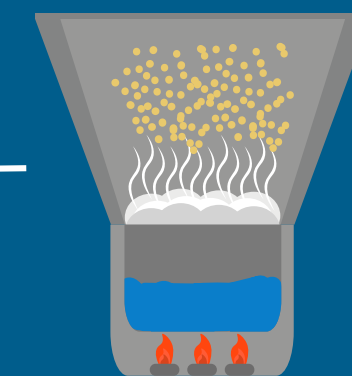
We make sure it **meets** our **quality standar** before shipping.

99%

Of the caffeine is **removed**



Coffee beans are **dried** using hot air to reduce **moisture below 12%**.



Beans are **steamed again** to **remove any E.A. residues**.

Residue E.A. after decaffeination is equal to or lower than 30 ppm. A ripe banana, for example, has more than 200 ppm of E.A. However, the boiling point of E.A. is 70°C. Since coffee is roasted well above 150°C, any trace of E.A. present in the green coffee will evaporate during the roasting process. Therefore, roasted coffee will bear no traces of E.A. Our decaf coffee is certified fit for human consumption and is certified under kosher, halal and Good Manufacturing Practices.

The plant where the Natural ethyl acetate is produced conforms to the following standards:

Food Safety BRC v7
ISO9001 (Quality)

OHSAS18001 (Occupational Health and Safety Assessment)
ISO28001 (Supply Chain Assurance)

Natural ethyl acetate is non-GMO according to EC 1829 and 1830/2003 regulations.