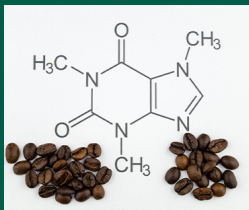


DECAF



### Producer

CR3

### Processing

Decaffeinated CO<sub>2</sub> Method



# DECAF C

## O2 L+B ORGANIC

mild • round • molassis • cocoa

Some coffee lovers want to enjoy the taste of coffee but cannot handle the stimulating effect of caffeine. While for most people caffeine is a desired energy booster, more sensitive consumers face unpleasant side effects such as nervousness or agitation. For them, and anybody else who wants to reduce caffeine consumption without sacrificing coffee pleasure, decaffeinated coffee is the ideal option. Our L+B decaffeinated coffees are blends of carefully chosen beans. Constantly striving for exceptional decaf coffees, we make a selection of perfectly harmonizing Arabicas stemming from South America and East Africa. For our Decaf CO<sub>2</sub> Organic only organic certified coffees are fed into the decaffeination process, all complying with the high environmental standards set by the certification.

The decaffeination of L+B coffees is conducted by our partner CR3-Kaffeeveredelung, based in Bremen, Germany. CR3 is one of the leading service providers specialized in processing green coffee. The decaffeination method used for this particular coffee is the patented Natural Liquid Carbon Dioxide Decaffeination Process: The raw, unroasted coffee is moistened with water and contacted with pressurized, liquid CO<sub>2</sub>, which is gained from a freshwater spring in Northern Germany. By circulation through the coffee, CO<sub>2</sub> draws the caffeine out of the bean. This process is reiterated until the required residual caffeine level is reached. Finally, the coffee is discharged into a drier where it is gently dried to about the original moisture content. Thereafter, the coffee is ready for roasting. Decaffeination with natural CO<sub>2</sub> is a particularly gentle process, guaranteeing a high retention of aroma and taste components. Especially high-grade speciality coffees benefit from this sensitive treatment. In addition, this process is all-natural and certified organic.