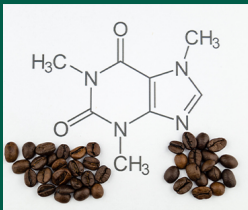


DECAF



### Processing

Decaffeinated CO<sub>2</sub> Method

## DECAF C O2 COLOMBIA ORGANIC

smooth body • dark chocolate • malt • sweet

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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.

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 specialty coffees benefit from this sensitive treatment. In addition, this process is all-natural and certified organic.