

Region Kenya

ProcessingDecaffeinated Carbonic Natural Method

DECAF CARBONIC NATURAL™ L+B KENYA AA PLUS

elegant · molasses · sweet orange

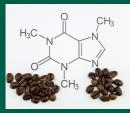
Some coffee lovers want to enjoy the taste of coffee but cannot handle the stimulating effect of caffeine. While for most people caffeine is a desired energy booster, more sensitive consumers face unpleasant side effects such as nervousness or agitation. For them, and anybody else who wants to reduce 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. In the case of this L+B Decaf, Grade AA Plus beans from Kenya have been selected.

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 specializing in processing green coffee. The decaffeination method used for this particular coffee is their patented process: Carbonic Natural $^{\rm TM}$. The raw, unroasted coffee is moistened with water and steam in an extraction container. At a temperature of 25°C, the water causes the beans to swell, opening them up for step 2: the addition of natural carbon dioxide to remove the caffeine. 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 Carbonic Natural[™] is a particularly gentle process, guaranteeing a high retention of aroma and taste components. Especially high-grade specialty coffees, such as this Kenya AA Plus, benefit from this sensitive treatment.



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