



## DECAROMA

### DECAFFEINATION AND DEWAXING

**Method used:** Dichloromethane

Residual caffeine values: <0.1% (Ministerial Decree 20/5/76 and subsequent amendments). Dichloromethane also extracts the waxes present in the outer layer of the bean. Dewaxed coffee is more digestible.



#### BOTANICAL SPECIES

**60%**  
Arabica  
**40%**  
Canephora



#### ORIGIN REGION PROCESSING

**Arabica:**  
Brazil, Cerrado, Natural  
Colombia, Huila, Washed  
**Canephora:**  
India, Hassan, Cherry



#### ROASTING

Drum type  
for single  
origin



#### ESPRESSO RECIPE

**15 g** coffee  
ground (double)  
**30 g** beverage  
(double espresso)  
**23-26 sec**  
brewing time  
**92-94°C**  
water temperature



#### CUP PROFILE

**Fragrance/Aroma:**  
biscuit, spicy  
**Flavor:**  
ripe fruit, licorice  
**Mouthfeel:**  
medium, syrupy  
**Aftertaste:**  
fruity, almond



#### PACKAGING

250 g bean and  
moka ground.  
Modified  
atmosphere

bean  
COD. **OCAH05H1**  
moka ground  
COD. **OCAH05H2**

QUANTITY PER CTN  
**24 jars of 250 g**  
(tot. 6 kg)

CTN PER EURO PALLET  
**48 ctn (tot. 1152 brt)**

SHELF LIFE  
**24 months**