



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:
spicy, biscuit
Flavor:
ripe fruit, licorice
Mouthfeel:
medium, syrupy
Aftertaste:
fruity, almond



PACKAGING

500 g bean.
Modified
atmosphere
with valve

COD. **OCAA09B1**

QUANTITY PER CTN
20 packs of 500 g
(tot. 10 kg)

CTN PER EURO
PALLET
48 ctn (tot. 480 kg)

SHELF LIFE
24 months