



What is Decaffeinated Coffee?

Decaffeination is a process done to any coffee before the beans are roasted. The “green” beans are sent from the country of origin to a handful of processing plants around the world using these different methods:

Direct Processing (chemical extraction) : First the hard green beans are steamed or soaked in hot water solubility then soaked in either ethyl acetate or methylene chloride for about 10 hours. These chemicals react and dissolve the natural caffeine chemical that is found in the coffee. Often this process “burns” the beans or damages the beans due to chemicals. Soaking causes original flavors to be lost and new flavors added from the chemical residue. The finished product is a 97% caffeine free, dark brown bean.

Swiss Water Processing : This is a process owned by the Swiss Water Decaffeinated Coffee Company. By soaking batches of bean in steaming hot water for a long time and creating “broth” from the coffee, caffeine naturally evaporates in the process. Next, the beans soak in this thinning broth which eventually removes the majority of the caffeine. This helps retain more original flavors (although some are still lost), and removes 99% of the caffeine.

Mountain Water Processing : Similar to the Swiss Water Processing, the Mountain Water Processing uses purified glacial water because the ability of retaining the original flavors of the coffee without flavor additives mixed in from the water itself. The process has been developed and incorporated on the mountains of de Orizaba or Citlatepetl in Mexico. It removes 99% of the caffeine, uses no chemicals, and allows for the Organic Certified coffees to retain their certification. This is the kind of coffee chosen for use by Standing Stone Coffee Company.