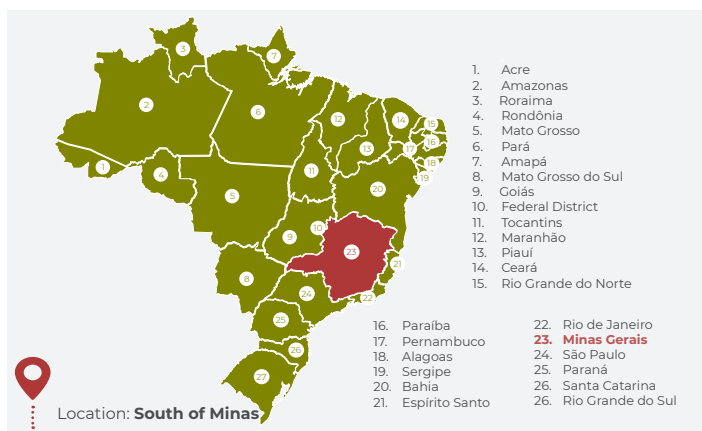




BRAZIL

Santos Decaffeinated CO₂ method



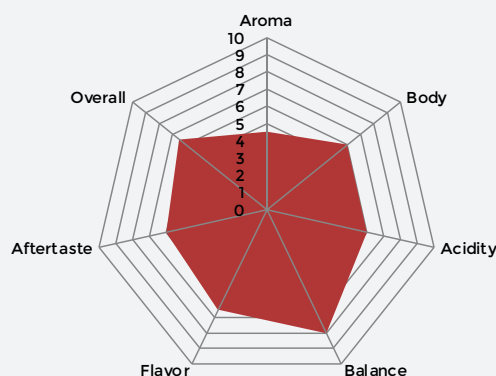
- Location: **Sul de Minas, Minas Gerais**
- Altitude: **900 - 1,000 meters**
- Soil Type: **red/yellow soil**
- Rainfalls in mm/year: **1,600**
- Average annual temperature: **23°C**
- Crop period: **from May to August**

Coffee specifications

- **Species:** Arabica
- **Variety:** Mundo Novo & Catuai
- **Screen size:** 17/18
- **Defects:** 15/300g

Cup Profile

This fine strictly soft coffee has good aromas and acidity.



The Process

- **Picking method:** manual and mechanical
- **Processing method:** natural & CO₂ (see Particularities)
- **Drying method:** natural & mechanical
- **Sorting method:** mechanical
- **Packaging:** bags of 60 kg



The Region

Minas Gerais (Portuguese for 'General Mines') was named after the extensive and valuable mineral deposits found there in the 18th Century. It is Brazil's most rugged state, with more than half of its territory at an elevation of above 600 meters. The South of Minas is very hilly and green, with a large coffee production. This region is notably cooler than the rest of the state, and some locations are subject to temperatures just below the freezing point during winter.

Particularities

CO₂ method: The unroasted coffee is moistened with water and put into a vessel where it is contacted with pressurized, liquid carbon dioxide. By circulation through the coffee, the carbon dioxide draws the caffeine out of the bean. In an evaporator, the caffeine precipitates from the CO₂ which, after vaporation and recondensation, is pumped again into the coffee containing vessel for a new cycle. When the required residual caffeine level is reached, the CO₂ circulation is cut short and the coffee is discharged into a drier where it is gently dried to about the original moisture content. After that, the coffee is ready for roasting.