

FAIR TRADE & ORGANIC
DECAF DIVISION
- MEXICO -

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apple pie | walnut | creme de cacao

Decaf Division was designed to pair with our Division Blend in featuring a rich & complex profile of dark sugars.

MINNEAPOLIS
SPYHOUSE
COFFEE ROASTING CO
— ESTD. 2000 —

Decaf doesn't have to be an afterthought. Quality decaf begins with quality green. Our decaf importer selects specific lots at their source, in country, sending them directly to the decaf processing facility. With this approach we are able to purchase coffees that were chosen, based on their cup profile, to have the best possible output as a decaf. The better quality we begin with, the greater our end-product will be.

Spyhouse's decaf offerings are always processed through water processing methods. The green coffee is immersed in pure water from the glaciers of the Pico de Orizaba mountain in Mexico. The water absorbs the coffee's soluble oils and caffeine. This solution is then filtered to remove the caffeine before returning the flavor-packed soluble oils to beans. This processing method is free of the harmful chemicals used in other decaf processing, and allows the coffee to maintain its unique, high quality flavor profile.

Our decaf selections carry the same driving flavor profiles as our Division blend. For both these offerings, we consistently select coffees with notes of complex dark sugars. The roast profile is carefully shaped to create a coffee that works well both as a brewed offering and espresso.

Since the inception of Spyhouse in 2000, our primary goals have been to ensure quality, sustainability, education, and a commitment to producing the finest coffee and espresso drinks. This attention, hard work, and dedication to the craft, inspired us to join in the pursuit by beginning our own roasting endeavor in Fall of 2013.

SPYHOUSECOFFEE.COM

- RETAIL DISPLAY -

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- HOPPER CARDS -

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