



### Quality assurance critical points

Physical / chemical analysis  
Cup Profile



### Quality assurance critical points



**Coffee reception tank**  
\* Unload green coffee  
\* approximate time 2 hours  
\* Batch standard  
approximate size:  
5.000 kilos

### Maximizer:

- \* Preparation for caffeine extraction
- \* Absorption
- \* Expansion
- \* Softening
- \* Approximate time: 1 hour

### Caffeine extraction:

- \* Using a caffeine free water based solution saturated with solid solubles from the beans
- \* Applied conditions of : flow, pressure, temperature, vacuum

### Cylindrical dryer :

- \* wet decaffeinated coffee  
99.9% caffeine free
- \* Approximate time 4 hours

### Vibratory horizontal dryer:

- \* Decaffeinated coffee beans  
flow against hot air at less  
than 60° celcius
- \* Approximate time 4 hours

### Coffee beans polisher:

- \* Dust removal
- \* Approximate time 4 hours

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### Vertical dryer:

- \* Decaffeinated coffee  
beans flow against hot  
air at less than 60°  
celcius

### Final product reception tank

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### Final Product

