



RAW MATERIAL

Risaralda Regional Blend

Municipalities: Santuario, El Aguila, Pereira

Region: Risaralda

Country: Colombia

Altitude: 1400 - 2000 MASL

Variety: Castillo Colombia Caturra

Screen Size: 18+

Process: Washed

Process: Sugarcane Decaf

Preparation: Euro Prep 0,20

Sorting: Optical

Packing: GrainPro

The Context

In Colombia, we raise quality and shelf-life through low-cost interventions within existing structures. We do this by creating systems to ensure consistency of large lots at a community level. This in turn enables reliable, stable and improved household incomes for smallholder farmers through connection with roasters.

Our secondary focus is to shift the power dynamic in the coffee sector; as specialty becomes a norm, there are new opportunities for women to gain higher-income and higher-powered roles. The third area of focus is environmental; Colombia has a high average output per hectare, but this comes at the costs associated with mono-cropping and high-input farming techniques.

By working with Raw Material, producers have a sustainable reason to invest in quality.



The Blend

The Risaralda Regional Blend is a blend of coffees from the regions of Asocafe Tatama Santuario, El Aguila, and Enterverdes. A regional blend means we can maximise the impact for producers across the department of Risaralda, by bringing much larger volumes of their coffee to the specialty market. The blend is brought together in Santuario, where the coffee from each region is blended and prepared for milling.

From time to time we also purchase coffee from other municipalities in Risaralda for this blend, such as Apía, Mistrato, Belén de Umbría, and Guatica. The Regional Blend is a great expression of the region as a whole, and a stable and consistent blend all year round.

A first payment is received by producers on receiving parchment, followed by a second payment on export. Each producer receives a stable price for their harvest, making collaboration in the Risaralda Regional Blend a consistent and secure choice for the region's producers. By supporting the Risaralda Regional Blend, you provide economic stability and a consistent market for the largest portion of these producer's harvest.

Washed Process, Sugarcane Decaf

Sugar cane decaffeination is often termed as a natural process decaf. Ethyl Acetate is an organically existing compound ($C_4H_8O_2$) and by-product found most commonly in the fermentation of fruits, and is present in both ripe bananas and beer for example.

The plant we work with in Colombia uses water from the Navado del Ruis (a volcano between Caldas and Tolima) and natural ethyl acetate from fermented sugarcane sourced in the southern region of Palmira, Colombia. This process begins with steaming of the coffee, increasing its porosity, beginning the hydrolysis of caffeine, which is usually bonded to salts and chlorogenic acid in the bean.

The beans are then submerged in an ethyl acetate solvent, until 97% of the caffeine is removed. A final steam is then used to lift residual traces of the compound. The ultimate residue which remains is ≥ 30 ppm, which is a level dramatically less than that of a banana!