

**THE COFFEE BEAN IS AMAZING;
full of dynamic flavors and aromas.
Swiss Water® Process decaffeinated
coffee maintains the integrity of the
bean and keeps the delicate origin
characteristics intact.**

At Swiss Water Decaffeinated Coffee Company we know coffee and we know coffee without caffeine. As part of our quality control measures, we sample roast decaf after every batch of decaffeinated coffee we produce and evaluate it next to the original green bean. This guide incorporates our extensive experience to help you dial in the roast of Swiss Water® Decaf and ensure you're evaluating decaf cup quality on par with how you evaluate green coffee. Let the roasting begin.

The team at Swiss Water Decaffeinated Coffee Company is committed to helping you achieve optimal cup quality when roasting Swiss Water®. If you have any questions, we'd love to hear from you.

1-800-668-9981 or email sales@swisswater.com

Visit our website for more origin specific information and decaf education materials.

swisswater.com

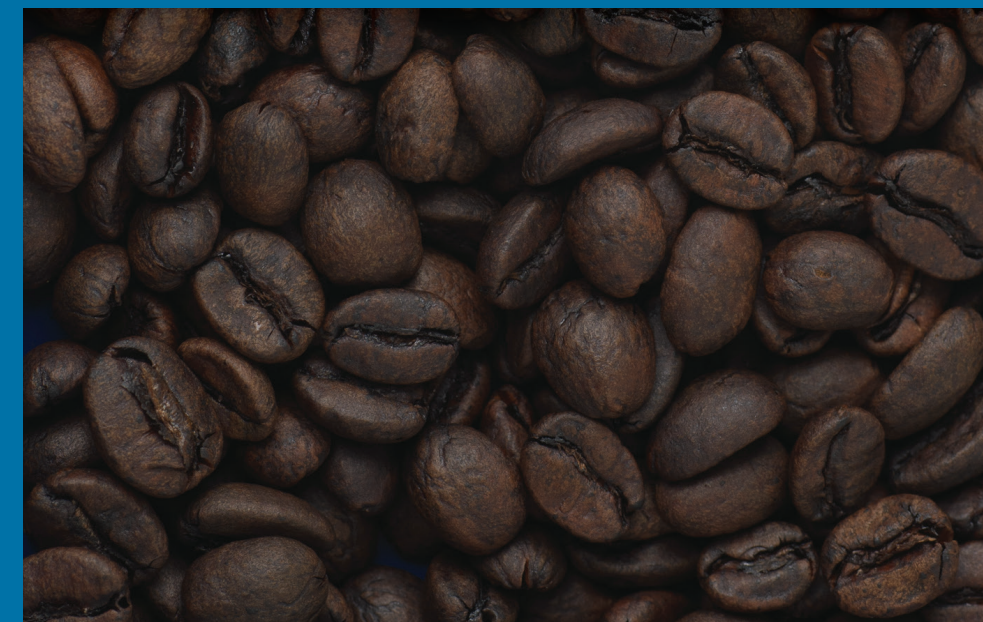


® are trademarks of Swiss Water Decaffeinated Coffee Company, Inc.



SWISS WATER® PROCESS ROASTING GUIDE

Helping guide your decaf roast progression to optimize sample evaluation and production quality roast.



Production Roast Color Progression Regular and Decaffeinated

Colombia Excelso EP. 0:00-11:30 minutes



Regular Green Decaf Green



Regular 3:00 Decaf 3:00



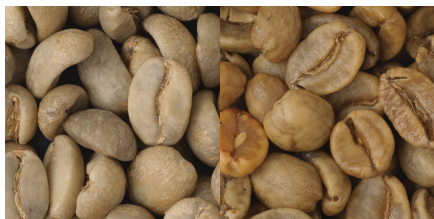
Regular 6:00 Decaf 6:00



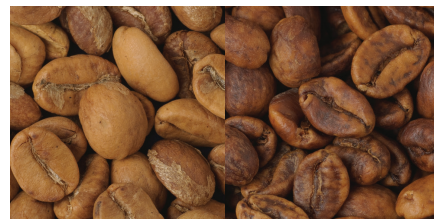
Regular 9:00 Decaf 9:00



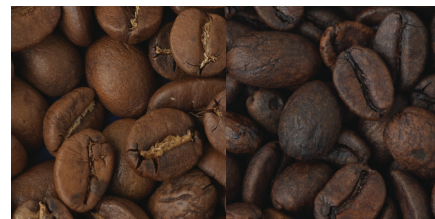
Regular 0:30 Decaf 0:30



Regular 3:30 Decaf 3:30



Regular 6:30 Decaf 6:30



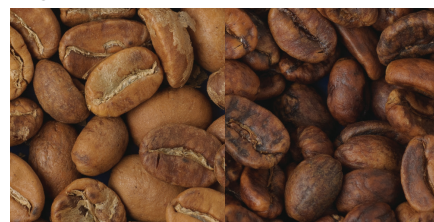
Regular 9:30 Decaf 9:30



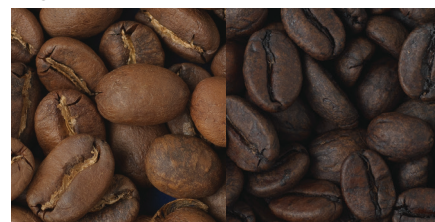
Regular 1:00 Decaf 1:00



Regular 4:00 Decaf 4:00



Regular 7:00 Decaf 7:00



Regular 10:00 Decaf 10:00



Regular 1:30 Decaf 1:30



Regular 4:30 Decaf 4:30



Regular 7:30 Decaf 7:30



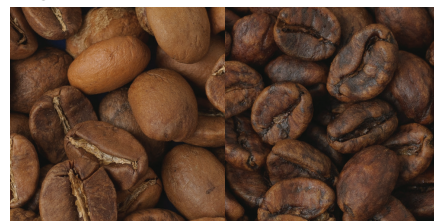
Regular 10:30 Decaf 10:30



Regular 2:00 Decaf 2:00



Regular 5:00 Decaf 5:00



Regular 8:00 Decaf 8:00



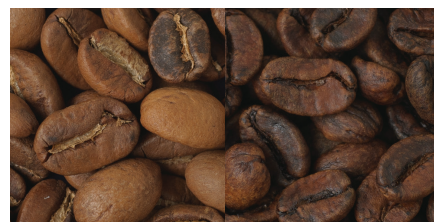
Regular 11:00 Decaf 11:00



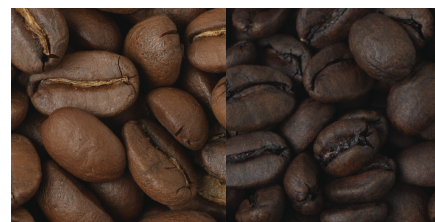
Regular 2:30 Decaf 2:30



Regular 5:30 Decaf 5:30



Regular 8:30 Decaf 8:30



Regular 11:30 Decaf 11:30

ROASTING - SWISS WATER® DECAF

Swiss Water® Decaf is the same coffee you love to roast, only without caffeine. Our decaffeinated beans have a roast progression similar to that of green coffee with one key difference – at each stage in the roast, the external color of Swiss Water® Decaf will be slightly darker. Keep in mind that color is not your only guide while roasting decaf. We recommend paying close attention to the texture, roast aromas, and color shift. Just as with regular coffee, when decaf coffee is roasting it will expand, show its veins, and expand some more. The surface texture will even out and further expand, similar to regular coffee.

- We recommend a charge temperature of 375-400°F for decaf, the same or just a bit lower than you would use for regular coffee.
- Decaf bean temperature should follow a similar profile while you roast. Try experimenting with temperature and air flow controls on your roasting equipment.
- Generally, first crack will happen about the same time with decaf as it will with regular coffee. However, your final roast time may be shorter.
- Be careful when using external color as your only guide to determine when your Swiss Water® decaf roast is finished as you risk under-developing the roast. Notice the side by side comparison of regular and decaf – decaf will always be a bit darker at the same level of development.

SAMPLE ROASTING - SWISS WATER® DECAF

For every decaf production in our plant, we do comparison roasts of the green coffee before and after processing, and compare those side by side. When evaluating Swiss Water® Decaf next to the original coffee beans, we aim for internal color consistency. We grind both samples and compare to ensure the color of the ground coffee matches. This eliminates roast level as a variable, so we can focus on our number one goal: ensuring we maintain the integrity of the coffee's characteristics though the decaffeination process.

- At Swiss Water Decaffeinated Coffee Company, our target sample roast time is around 6:45-7:45 minutes. Please note that this is faster and a tighter range than the SCAA guideline of 8-12 minutes. **Bottom line: your decaf sample roast time and profile should be very similar to your regular green, although a bit faster after first crack.**
- As with the SCAA sample roasting guidelines, our target Agtron color reading for ground coffee is 63 on the Gourmet (M-Basic) scale.