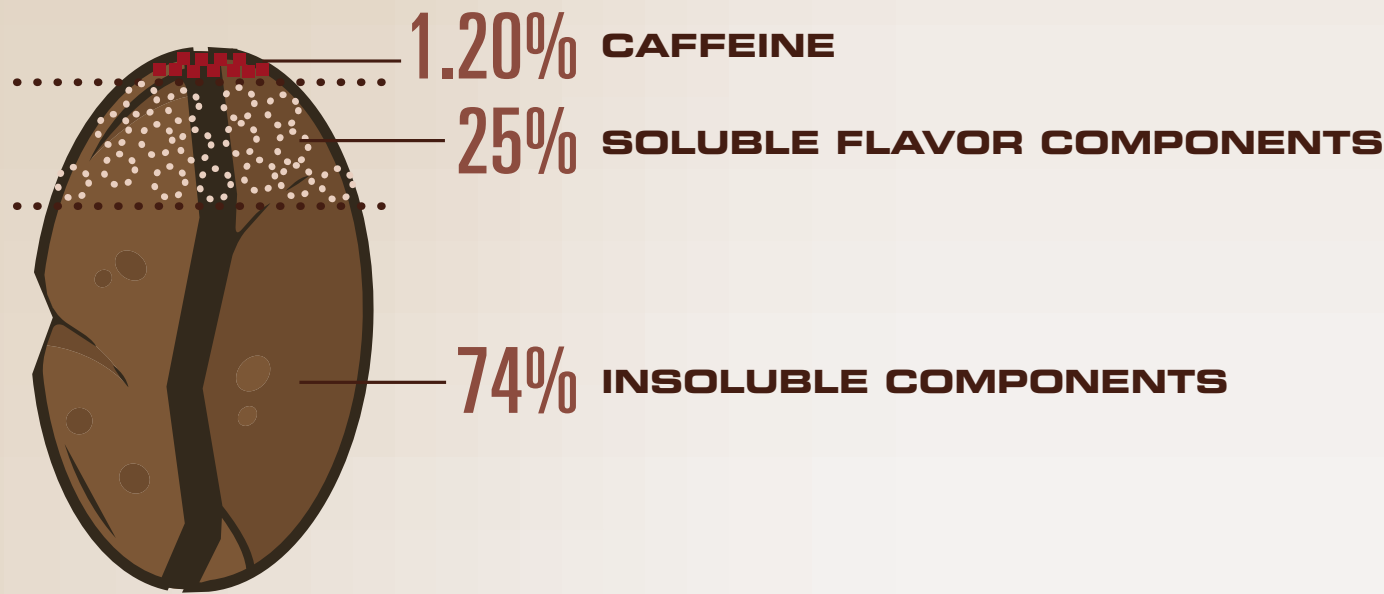


DECAFFEINATION PROCESS

SWISS WATER

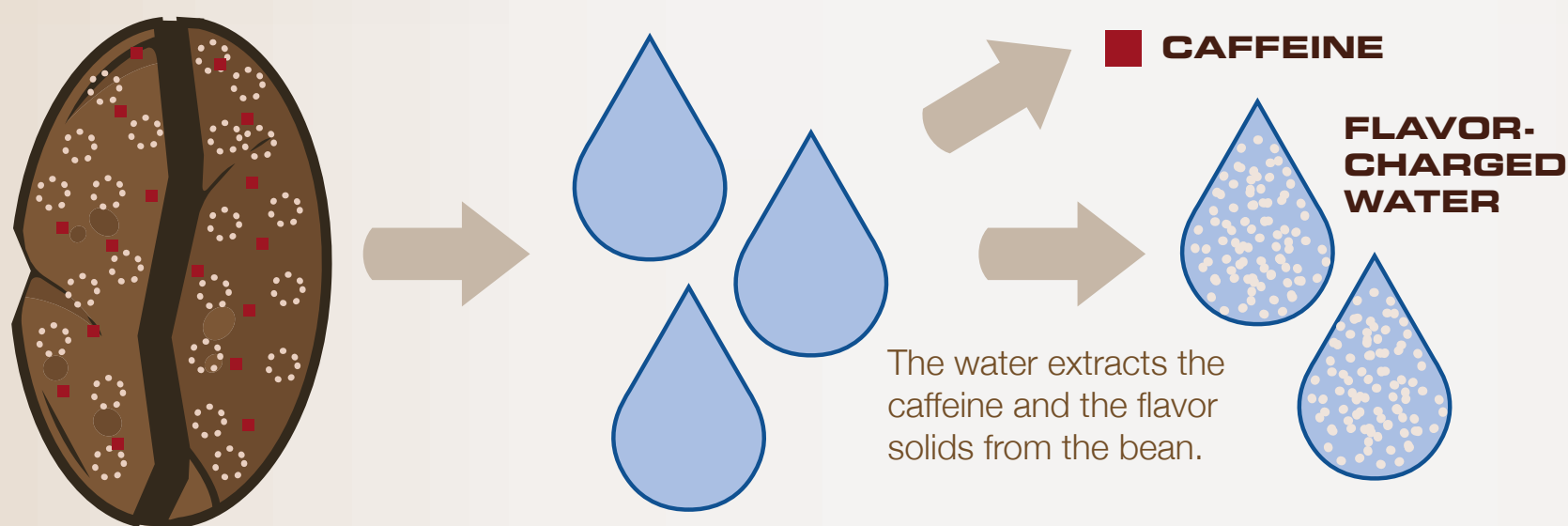
BEAN COMPOSITION

A typical green coffee bean is composed of:



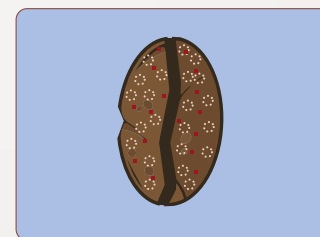
FLAVOR-CHARGED WATER

How flavor-charged water is collected:

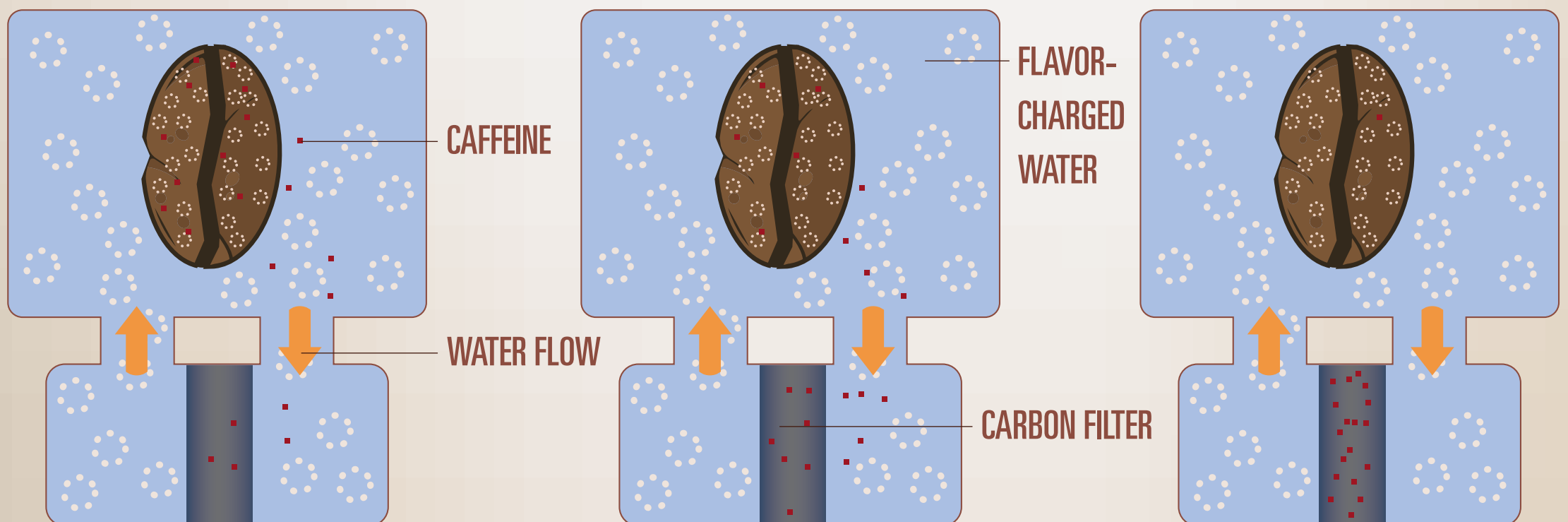


"Flavor-Charged" water composed of 25% flavor solid is created.

CHEMICAL-FREE DECAFFEINATION PROCESS



Beans are first soaked in water to prepare for extraction process.



The beans are immersed in the flavor-charged water. Initially the water is caffeine free, and as a result the caffeine diffuses into the water. Since the concentration of the flavor components are equal, only the caffeine is removed and the flavor stays intact.

The water then passes through a carbon filter that traps the caffeine. Now that the caffeine is removed, the water flows back to the beans to remove more caffeine.

The process takes roughly 8 hours until the beans are 99.9% caffeine-free.

The decaffeinated beans are removed from the water. They are then dried, cleaned, polished, bagged and shipped.

1 Hour

8 Hours

