



DECAF SWP

Stock: Out of stock | Categories: [Decaf SWP](#) |

ADDITIONAL INFORMATION

Bag Size	60 Kg Bags
Grade	Org Peru
Location	EBL San Leandro
Contract	P116899/1
Record Id	336964.0
Farm/Cooperative	Various
Processing	Fully Washed
Cupping Notes	Mild Acidity, Creamy Body, Lemon, Milk Chocolate, Brown Sugar
Region	Moyobamba, San Martin

The Swiss Water Process is a unique, chemical-free method of decaffeinating coffee. Developed in Switzerland, it relies solely on water, temperature, and time to extract caffeine while preserving the coffee's natural flavor. Green coffee beans are soaked in hot water, releasing caffeine and flavor compounds. This water is then filtered to remove caffeine, and reused to soak new beans. The process relies on osmosis, ensuring only caffeine is extracted, leaving the flavors intact. This method produces decaffeinated coffee that closely resembles the original taste, making it a popular choice for those seeking a high-quality, chemical-free coffee experience.