



## DECAF SWP

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

### ADDITIONAL INFORMATION

<b>Bag Size</b>	60 Kg Bags
<b>Grade</b>	Org Peru
<b>Farm/Cooperative</b>	Various
<b>Location</b>	Dupuy Jacksonville
<b>Contract</b>	P116811/1
<b>Processing</b>	Fully Washed
<b>Cupping Notes</b>	Mild Acidity, Creamy Body, Citrus, Milk Chocolate, Nutty
<b>Region</b>	Moyobamba, San Martin
<b>Record Id</b>	337285.0

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.