

# COSTA RICA

## DECAF MC PROCESS.



WE'VE GOT  
YOUR BATCH

**GRADE:** 2/3 14/16

**REGION:** Costa Rica

**PRODUCER:** Various Cooperatives

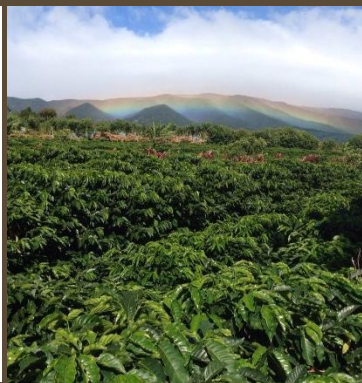
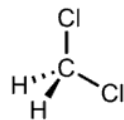
**VARIETAL:** Caturra, Catimor, Colombia, Typica

Costa Rica's love of coffee spans a 235-year period, from introduction and cultivation to becoming the major export crop. Costa Rica is the 13th-largest producer of coffee in the world, churning out around 1.5 million bags every year. 90% of the coffee is exported. Small farmers play a large role in this production—nearly 90% of all producers cultivate less than 12 acres (5 ha). Costa Rican coffee beans are considered among the best in the world.

Methylene Chloride (MC) is a chemical used in decaffeinating different types of coffees, coming from all around the world. During the process, the coffee beans are soaked in hot water where the caffeine is extracted and the MC is added to the mixture to bind to the caffeine. It draws 99% of the caffeine from the beans while leaving behind the beans' flavor oils. Our MC decaffeinated Costa Rican coffee is bold and flavorful.

**CUPPING NOTES:** Cocoa, Earthy, and Cinnamon, with a Medium Acidity and a Heavy Body.

**METHYLENE  
CHLORIDE**



NOT JUST COFFEE, YOUR COFFEE.



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