

# A DECAFFEINATION PROCESS THAT IS 100% NATURAL & CERTIFIED ORGANIC



The Specialty Coffee Industry has enjoyed phenomenal growth during the past several years. This has resulted in an informed consumer who demands a top quality product that is healthy and natural. One segment that has responded is the decaffeinated coffee market. For decades, decaf coffee was a poor imitation of richly flavored regular coffee. This was because the old decaffeination methods mainly used chemicals and removed much of the flavour. This prompted research into better, more advanced ways to decaffeinate.

The result is our patented All Natural Liquid Carbon Dioxide (CO<sub>2</sub>) Decaffeination Process. The process incorporates only water (to moisturize the coffee bean and thus make the caffeine accessible for removal), and CO<sub>2</sub> - both vital elements of our natural environment. Not only is liquid CO<sub>2</sub> natural, it's also selective! It gently absorbs the caffeine contained in coffee, and carries it away while leaving oils, and other flavour components intact. Once the coffee is 99.9% caffeine free, it is dried and ready for roasting. Our process removes the caffeine and leaves the flavour. Naturally!

