



Opal Coffee
Specialty Green

Cauca Sugarcane Decaf

Our Website:
www.opal.coffee

Contact Us:
trade@opalcoffee.com.au
trade@opalcoffee.nz
trade@opalcoffee.us





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HISTORY

To begin, fermented molasses derived from sugar cane is used to make ethanol. The alcohol ethanol is mixed with a natural acetic acid, to create the solvent Ethyl Acetate (E.A.). The coffee beans are immersed in water, which increases the bean moisture content and releases caffeine from the structure and wash, which dissolves the caffeine. Finally, the beans are cleaned with water again, exposed to steam briefly to clean the inner portions of the bean, and then dried to the original moisture level. This process removes roughly 97% of the caffeine content.



PRODUCER

Various Smallholders



LOCATION



COUNTRY
COLOMBIA



REGION
**CAUCA
DEPARTMENT**



ALTITUDE
1300 - 1800 MASL



VARIETALS



CASTILLO



CATURRA



TECHNICAL



HARVEST

MAR-JUN



PROCESSING METHOD

WASHED



CHARACTERISTICS

**SWEET CHOCOLATE WITH A
SLIGHT NUTTINESS AND AN
INCREDIBLY SMOOTH CARAMEL
FINISH.**