



Clearpath Coffee – Producers - Colombia

El Puente

Producer	Clearpath Coffee
Project	El Puente
Altitude	1500 - 1800 m
Region	Palestina, Pitalito, San Adolfo
Harvest	April - June & September - December

About El Puente

Our partners at Clearpath Coffee are working hard to make changes for the better. In 2018, they established El Puente, a social impact project that aims to work on three main problems that small holder farmers and producers in Colombia face when processing specialty grade coffee: a lack of post harvesting infrastructure, lack of financial resources, and the risk in experimenting with new processing methods that are demanded by the specialty industry.

El Puente looks to solve these problems for 240 families of coffee producers by taking on the risks of selling processed coffees to the right clients. They purchase the whole, harvested cherries from producers at a dry coffee price and process the cherries at the El Puente mill, where they have the infrastructure available to process up to 500 bags of 70kg coffee sacks every month. Most of the coffees go through the natural and honey processing methods, as washed methods use significantly more water to successfully process the coffee.

Clearpath Coffee have teamed up with the right people who help them be successful in this project and allow them to focus on helping producers thrive in a way that is socially and environmentally sustainable. They have allied with Yunus Social Business Colombia to help with the investment portfolio, Trilladora Aromas del Sur for use of their dry mill, and expert producers and community leaders to help with the processing and quality stages, including Claudia Samboni, Rodrigo Sanchez, Ayda Samboni and Felix Samboni, all of whom dedicate time and energy to helping El Puente thrive. Project Origin are excited to do our part too and share the extraordinary community work of Clearpath Coffee and El Puente.

El Puente

Varietal: Caturra

Process: Natural

Tasting notes: strawberry, fairy floss, candy, pineapple, cherry, papaya



Processing Details

- o Cherries are harvested when ripe at 20-24 Brix with a pH between 5.6-5.9
- o Producers deliver and sell cherries to the mill at a premium post-processed price
- o Cherries are left in the harvesting bags to ferment for 36 hours
- o Cherries are then floated to remove impurities and level the temperature
- o Cherries are laid out to dry under sun for the first 6 days before being moved under canopies for shade drying for 24 days
- o Moisture content is reduced to 10-12%
- o Beans are stored in dried cherry pod until ready for export

El Puente

Varietal: Caturra Colombia

Process: Washed

Tasting notes: citrus, floral, caramel, round, light-medium body



Processing Details

- o Cherries are harvested when ripe
- o Producers deliver and sell cherries to the mill at a premium post-processed price
- o Cherries are floated where beans are distinguished by density in water and measured in Brix degrees to determine how long the beans should be fermented
- o Beans are depulped and then deposited in tanks for 30-42 hours depending on °Brix
- o After fermentation is complete the beans are washed to remove remaining mucilage
- o Beans are laid out to dry under sun in parabolic dryers for 15-18 days
- o Moisture content is reduced to 10-12%
- o Beans are stored in dried cherry pod until ready for export



Coffee cherries on a tree - Colombia



COLOMBIA

About the Water-Natural Ethyl Acetate Method

The Water-Natural Ethyl Acetate method of decaffeinating coffee beans utilises fresh spring water and Ethyl Acetate, which is a natural by-product of sugar cane and is sourced by the local sugar cane industry. In the natural environment, Ethyl Acetate is already present in coffee beans as well as many fruits and vegetables. In fact, a ripe banana contains 20 times more Ethyl Acetate than our Regional Decaf offering as green beans. Once coffee beans are roasted beyond 70°C, all residual Ethyl Acetate is evaporated.

The residual caffeine that remains following this decaffeination process is a maximum of 0.1% and the moisture content of the beans are restored to a maximum of 12%. The Water-Natural Ethyl Acetate process allows for a gentle caffeine extraction and avoids excessive heat and pressure, and this allows the coffee to retain the natural structure of the coffee bean cells.

El Puente Decaf

Varietal: Caturra Castillo Colombia

Process: Washed

Tasting notes: citrus, green apple, orange, light



Processing Details

- o Cherries are harvested when ripe
- o Producers deliver and sell cherries to the mill at a premium post-processed price
- o Cherries are floated where beans are distinguished by density in water and measured in Brix degrees to determine how long the beans should be fermented
- o Beans are depulped and then deposited in tanks for 30-42 hours depending on °Brix
- o After fermentation is complete the beans are washed to remove remaining mucilage
- o Beans are laid out to dry under sun in parabolic dryers for 15-18 days
- o Beans are delivered to Descafecol S.A. for the Water-Natural Ethyl Acetate decaffeination process
- o Moisture content is reduced to 10-12%

Water-Natural Ethyl Acetate Process

Pre-treatment Process

- o Processed green coffee beans are steamed with low pressure to remove the silver skins
- o Coffee is moistened with hot water to swell and soften the beans and to start the hydrolysis of caffeine which is bonded to salts and chlorogenic acid inside the beans

Extraction Process

- o The extractors are filled with the moistened coffee which is washed with recirculation of Ethyl Acetate to remove the caffeine
- o This procedure is repeated several times until at least 97% of the caffeine is removed
- o Once the extraction is complete a flow of low pressure saturated steam is applied to remove any traces of Ethyl Acetate. No more than 5ppm of Ethyl Acetate is left in the coffee, of which the remaining traces evaporate at temperatures above 70°C during roasting

Post-treatment Process

- o Coffee is sent to vacuum drying drums to remove water previously applied in the pre-treatment process until green bean moisture content is adjusted back to the 10-12% range
- o Coffee is cooled quickly to ambient temperature using fans
- o After cooling the coffee is polished with carnauba wax to protect against humidity and enhance appearance
- o Coffee is packed ready for export
- o The full Water-Natural Ethyl Acetate process takes no more than 48 hours from the coffee's arrival when the proper planning has been done