Regional Coffees

Regional coffees are a mixture of small microlots from a particular growing region of a coffee producing country. Producers, small and large, harvest and produce coffees with a range of cup profiles, such is the nature of working with a natural product.

Project Origin with our trusted origin partners use a final cup profile as our goal when working with unique terroir, coffee varieties, and the processing of a range of coffees, to intentionally combine lots that offer consistent and representative profiles for a given coffee growing region.

Understanding an origin deeply and working with these combinations is how we source and curate our Regionals range. That way, roasters all over the world can enjoy consistency and predictability from this range, because we have sourced and quality checked a wide range of lots to curate the profiles you know and expect each harvest.

For roasters who need particular tasting coffees to create consistency in blends, our regionals are a great option. They are made to meet profile expectations and our team are involved throughout multiple harvests to give our coffees the Project Origin stamp of quality approval. They are also perhaps a better representation of a country or region than a microlot, as there is so much diversity in microlots, whilst our regionals are intentionally curated to represent the flavours of that area.

With our Project Origin Regionals range, you can design your rotations and flavour expressions based on profile, whilst we take care of quality.

Specialty Decaf

Producer	Various small producers
Altitude	1300 - 1800 m
Region	Huila, Nariño, Cauca
Harvest	October - January & April - June
Time to contract	All year round

About Specialty Decaf

Our Project Origin specialty decaf is all about raising the bar on how decaffeinated coffee should taste. We do not compromise on flavour with this offering and are selective about the coffees we source through the Huila, Cauca and Nariño regions that cup from 84 to 85 points. The selected coffee is then sent to have 99.9% of the caffeine removed using fresh spring water and Ethyl Acetate - a completely natural by-product of sugar cane. This method is gentle, chemical free and retains coffee structure as well as flavour. The result is a decaf coffee that tastes just as good as the original lot where these coffee beans were grown.

Colombia is the second largest producer of arabica coffee in the world and benefits from its tropical location, mountainous terrain and high average rainfall. Coffee production is abundant with two harvests per year and is of excellent quality, particularly in the coffee growing regions that we use to source this offering, where altitudes range from 1300 - 1800 metres above sea level and temperatures are a mild 15 - 25° Celsius.

The varieties we use in our decaf are a blend between caturra, castillo and colombia. Our specialty Decaf is available all year round and has a profile of medium weight with flavours of rich caramel, orange, mandarin, plum, red apple and raisin.

Downloadable gallery link

Coffee cherries on a tree - 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.

Specialty Decaf

Varietal: Caturra, Castillo, Colombia

Process: Washed

Tasting notes: medium body, caramel, orange, mandarin, plum, red apple, raisin

Processing Details

- Cherries are picked when ripe
- Cherries are pulped the day after harvest with traditional pulpers and a Zaranda, a mesh that removes low quality beans
- Cherries are wet and dry fermented for 20 hours and then washed 3 to 4 times
- Coffee is dried slowly over 5-10 days using parabolic dryers
- Beans are delivered to Descafecol S.A. for the Water-Natural Ethyl Acetate decaffeination process
- Moisture content is restored to 10-12%
- Beans are combined by the Project Origin team to create our Decaf profile and stored in parchment until ready for milling and export

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Water-Natural Ethyl Acetate Process

Pre-treatment Process

- Traditionally wet processed green coffee beans are steamed with low pressure to remove the silver skins
- 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

- The extractors are filled with the moistened coffee which is washed with recirculation of Ethyl Acetate to remove the caffeine
- This procedure is repeated several times until at least 97% of the caffeine is removed
- 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 temperature above 70°C during roasting

Post-treatment Process

- 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
- Coffee is cooled quickly to ambient temperature using fans
- After cooling the coffee is polished with carnauba wax to protect against humidity and enhance appearance
- Coffee is packed ready for export
- 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

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