

AMAZONAS ORGANIC G1 SWISS WATER DECAF

PERU GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Amazonas, Peru

PRODUCER

JUMARP, Cenfrocafe,
Swiss Water

PROCESSING

Swiss Water Process

HARVEST SCHEDULE

June - October

VARIETY

Caturra, Bourbon,
Typica, Pache, Catimor

ALTITUDE (MASL)

1200 - 1750

Coffee Background

Peru is one of the world's leading producers of organic coffee, with smallholder farmers cultivating high-altitude beans using sustainable, chemical-free methods. The country's diverse microclimates and dedication to organic certification make its coffees well-known for complex profiles—even in decaf form.

The Swiss Water Process, developed in Switzerland, is a natural, chemical-free method of decaffeinating coffee while preserving its original flavors. It begins by soaking green coffee beans in pure water to create a proprietary Green Coffee Extract (GCE), which holds all of the coffee's soluble compounds.

The GCE is then passed through activated carbon filters to remove caffeine, leaving a flavorful, caffeine-free solution. New batches of green beans are then soaked in this GCE for 8-10 hours. During that time, caffeine naturally migrates out of the beans without stripping away taste. The extract is continuously refreshed through carbon filtration, ensuring the beans retain their full-bodied character.

This meticulous method removes 99.9% of the caffeine while preserving the coffee's original profile—bright acidity, rich flavors, and complexity. It's a decaf that actually tastes like coffee. For anyone looking to cut back on caffeine without sacrificing cup quality, this is a top-tier option.

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