ORGANIC SWISS WATER PROCESS DECAF HG EP

HONDURAS GREEN COFFEE | GENUINE ORIGIN

Coffee Details

ORIGIN
Various regions, Honduras

PRODUCER
Swiss Water, Various smallholders

PROCESSING
Swiss Water Decaf Process

HARVEST SCHEDULE
January - March

VARIETY
Bourbon, Catuai, Caturra, Ihcafe-90, Lempira

ALTITUDE (MASL)
1200 - 1700

Coffee Background

When someone switches to decaf, it's clear that there's an attachment to the flavor of coffee that they can never give up. Thanks to constantly improving decaf processing methods, it's easier than ever to have delicious caffeine-free coffee. Decaf drinkers can enjoy all the characteristics of their best loved origins, without sacrificing quality, flavor or experience.

The Swiss Water Process is a natural, chemical-free way to decaffeinate coffee while keeping its original flavors intact. It starts by soaking green coffee beans in pure water to create a proprietary Green Coffee Extract (GCE), which holds all the coffee's soluble compounds. This extract is then passed through activated carbon filters to remove caffeine, leaving behind a flavorful, caffeine-free solution. When new batches of green coffee beans are added to the GCE and soaked for 8–10 hours, the caffeine naturally moves out of the beans without stripping away their taste.

Thanks to this careful process, Swiss Water decaf removes 99.9% of the caffeine while preserving the coffee's original profile—bright acidity, rich flavors, and complexity.