

# Ass. of Small Producers Jalapa CO2 Decaf

Jalapa, Guatemala



## Producer Info

The idea was born in Santa Amellia Xalapa as a way of supporting a growing community of farmers. They excelled at growing: Corn, Tomato, Apples, Peaches and Avocado - they then added coffee.

Due to the richness of the soils and the high altitude at where they are found, coffee has been a great success. The idea originated when a Spanish organization visited them and encouraged an organized community to support each other and find better markets for their quality products.

They support a formal association in February of 2017 with the help of PrimaVera."

## Processing

Decaffeination processes using carbon dioxide (CO2) differ in their details. All take advantage of the fact that carbon dioxide, when compressed, behaves partly like a gas and partly like a liquid, and has the property of combining selectively with caffeine. In the most widely used CO2 process the steamed beans are bathed in the compressed carbon dioxide and the caffeine is removed from the carbon dioxide through charcoal filtering, just as it is in the water- only process. However, the flavor components remain in the bean throughout the process, rather than being soaked out and then put back in again, as they are in both the Swiss Water and the indirect solvent processes.

Since carbon dioxide is the same ubiquitous and undisputably "natural" substance that plants absorb and humans produce, and since, in most versions of the CO2 method, the flavor components remain safely in the bean throughout the process rather than being removed and put back in again as they are in the Swiss Water process, carbon dioxide methods would seem to be the decaffeinating wave of the future.



# Primavera\*

green coffee

**Country:** Guatemala

**Region:** Fraijanes

**Town:** Indigenous community of Santa Maria Xalapan Jalapa, Jalapa

**Processing:** Washed

**Altitude:** 1700 - 1900 mts

**Soil:** Pumis soils, black rich soil

**Rainfall:** 2300 ml

**Temperature:** 12-26 °C

**Shade trees:** Chalun, Caspirol, Gravilea, Banana Trees

**Annual production:** 250000 KG

**Variety:** Pache, San Ramón, Catuaf, Bourbon, Caturra

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