

# The SWISS WATER® Process Explained



The SWISS WATER® Process is a taste-driven, 100% chemical free, pure water decaffeination process that delivers to today's consumer expectations. It is used by premium roasters and retailers and demanded by discerning decaf drinkers. Here is a brief description of the process.

## 1 Green bean composition

A typical green coffee bean<sup>1</sup> is composed of:



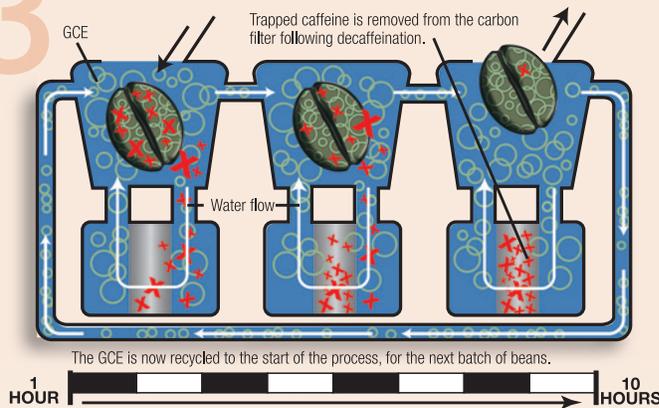
\*soluble: susceptible of being dissolved in a fluid

## 2 First step in SWISS WATER® Process Decaffeination

We use a diffusion process that allows the gentle displacement of caffeine from green coffee. Green beans are soaked in Green Coffee Extract (GCE), which is pure water saturated with soluble solids from green coffee.



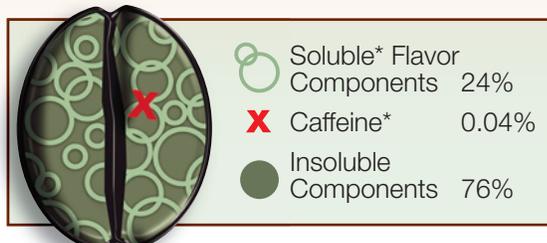
## 3



With time and temperature, the caffeine migrates out of the green beans into the GCE. This water is filtered, capturing and extracting the caffeine molecules. The flavor and body of the coffee is protected by closely monitoring the solids, caffeine levels, and moisture in the coffee. The process takes approximately 10 hours resulting in green beans that are 99.9% caffeine-free.

## 4 A Typical Bean<sup>1</sup> after Decaffeination

Once the decaffeinated beans are removed from the GCE, they are then dried, bagged and shipped – ready to be roasted by premium and discriminating roasters.



<sup>1</sup>Percentages given are typical numbers and used for example only. Actual percentages may slightly vary from bean to bean.



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