

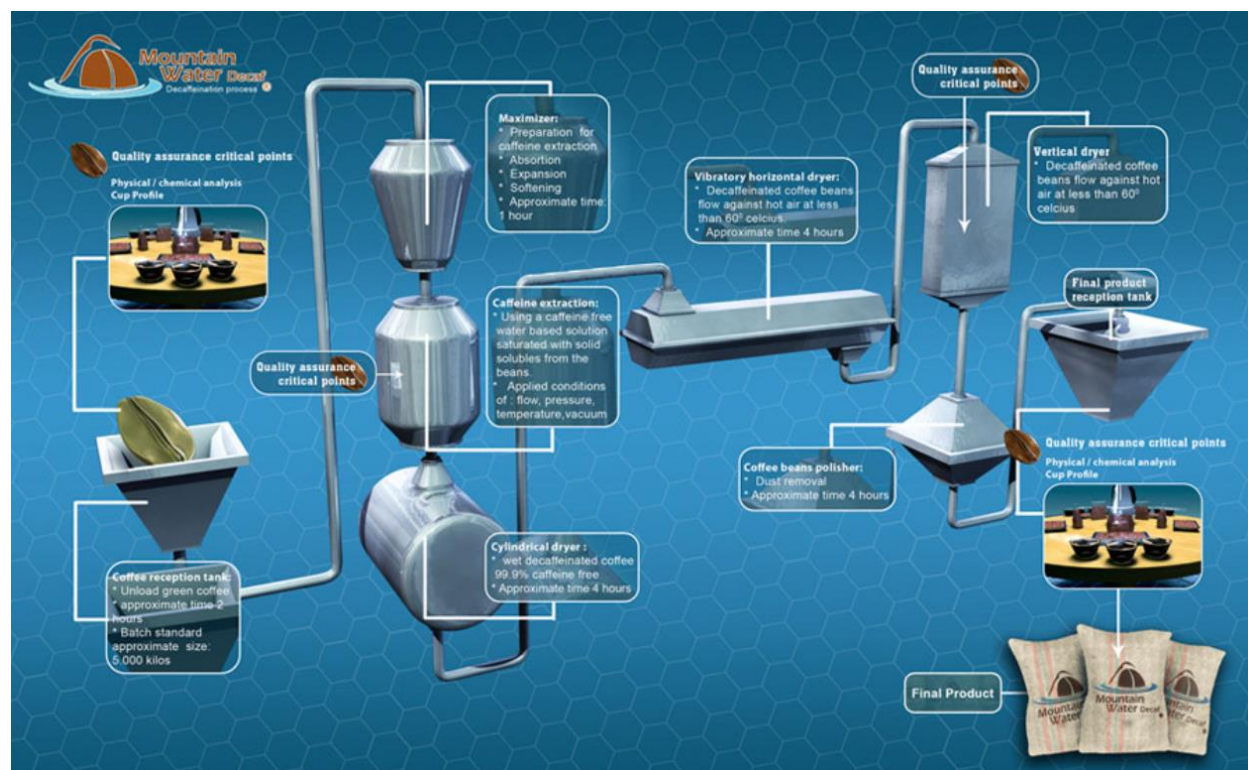


# DECAF ESPRESSO WP

*A blend of:*

DECAF COLOMBIA WP

These Colombian beans are decaffeinated through the following water process:



To separate the caffeine from the water containing the soluble components, the water passes through a special filter which removes the caffeine. This results in “coffee solid soluble charged water” saturated with flavor components but free of caffeine, which is used again in the extraction process.

*and*

BRAZIL ROYAL SELECT WATER DECAF

These Brazilian beans are sourced from lots that the Royal team has selected based on cupping evaluations. After selection, the green coffee is pre-soaked in water to expand the beans for caffeine extraction. The beans are then introduced to a solution

concentrated with coffee solubles that extract the caffeine without extracting the coffee's particular flavor.