The SWISS WATER® Process is a 100% chemical-free coffee decaffeination process that produces robust, great-tasting decaf. Most other processes use chemical solvents like methylene chloride to remove caffeine from coffee beans. This is not only unhealthy but also removes more flavour than necessary! Conversely, the SWISS WATER® Process uses only water when removing caffeine, producing pure, water-processed decaf coffee.

Our process starts with one philosophy: a passion for crafting amazing decaffeinated coffee. Starting with small batches, we remove caffeine in a gentle, 100% chemical free process, so that whether it's morning or night, you have the option of enjoying your favourite coffee without the caffeine. Because when you love coffee as much as we do, what you take out is just as important as what you leave in. Swiss Water® Process.

At the end of the day, it all comes down to coffee. But to get there it takes a dedicated, knowledgeable team with a sustainable approach.

Removing only caffeine

Swiss Water® Process begins with pure water and ends with amazing coffee that is 99.9% caffeine free. In between, it's not all unicorns and rainbows. Find out how we really achieve coffee that tastes so good you don't miss the caffeine.

When beans arrive to our facility

They have been shipped to us from the finest growing regions around the world. Cleaned and hydrated with pure, local water to prepare them for caffeine removal, these beans are beginning their journey to becoming amazing decaf coffee.

The end of the line for caffeine

Our internally developed Green Coffee Extract (GCE) is introduced to the beans and caffeine removal begins. Caffeine ventures out on its own, away from the coffee beans into the GCE until the ratio of soluble compounds in the GCE to the compounds in the coffee reach the point of equilibrium. Caffeine and GCE flow continuously through our proprietary carbon filters until all the caffeine is trapped and separated from the GCE. Then the GCE is refreshed so that it can be used again and again to remove more caffeine.

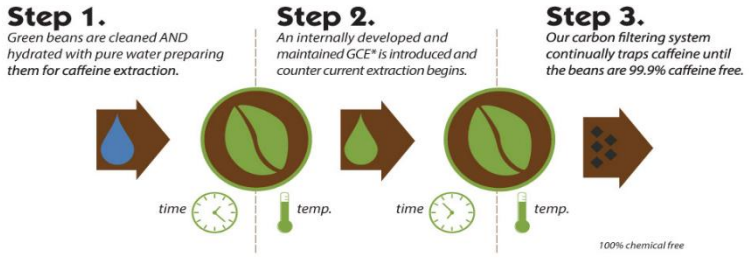
Continuous monitoring

For the next 10 hours, our team continuously monitors the process and caffeine levels in each batch we are decaffeinating. We monitor time, gauge temperature controls, and check the levels on the GCE flow. The result of all this loving attention to detail is worth it -- 99.9% caffeine-free coffee.

Into your cup here in Castle Hill.

Finally, the decaffeinated green beans are shipped to the roasters and the specialty coffee brands we work with, so that the beans can be turned into something special. We're privileged to be one small stop on the amazing journey that brings coffee from unique places of origin to your cup.

Roasted to perfection by coffee master Clayton Pine for local & wholesale coffee supply to home and cafes.

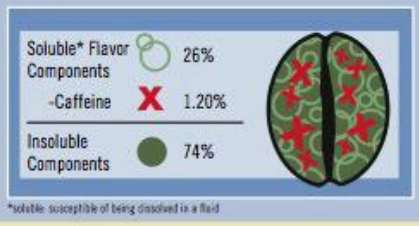


* GCE (Green Coffee Extract)
A batch of green (unroasted) beans is soaked in hot water, releasing caffeine and coffee solids. When all the caffeine and coffee solids are released into the water, the beans get discarded. The water then passes through a carbon filter that traps the caffeine but lets the coffee solids through. The solution left over is called GCE or green coffee extract.

SWISS WATER® Process 101

LESSON 1: Bean Composition

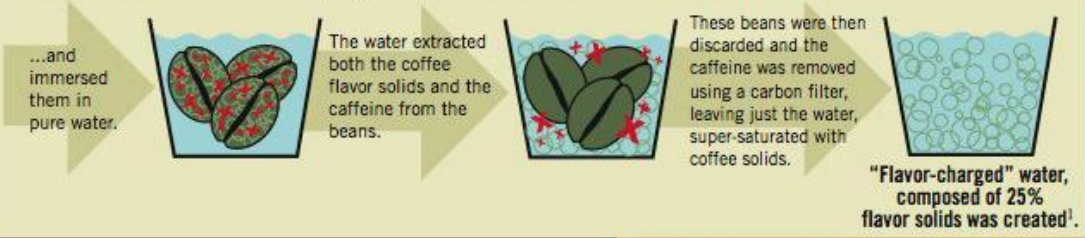
A typical green coffee bean[1] is composed of:



*soluble: susceptible of being dissolved in a fluid

LESSON 2: Flavor-Charged Water

A long time ago we took some high-grown green coffee beans which were full of flavor...



LESSON 3: The Art of Chemical-Free Decaffeination

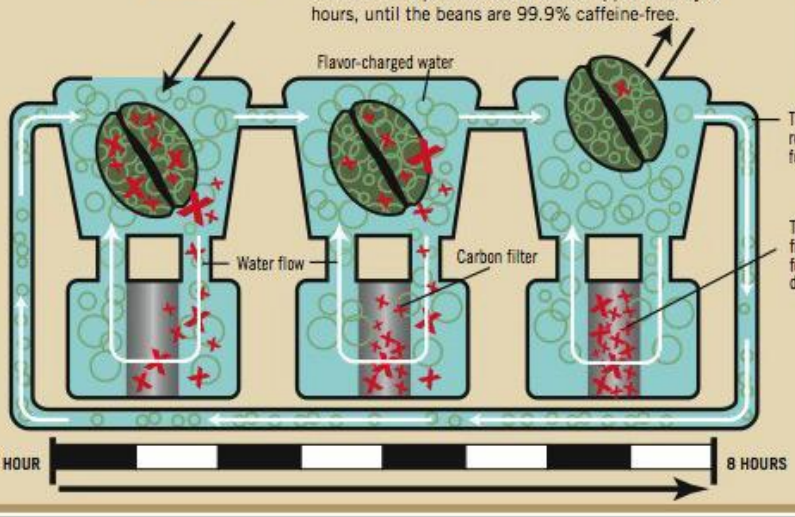
Flavor-charged water is integral to the SWISS WATER® Process, which starts with top quality green beans and works as follows:

1. First, the beans are cleaned and soaked in water to prepare for caffeine extraction.

2. Next, the beans are immersed in the flavor-charged water. Initially the water is caffeine-free, and as a result the caffeine diffuses from the beans into the water. Since the concentration of flavor components in the bean and in the water are equal, only the caffeine is removed, leaving the flavor intact. The water then passes through a carbon filter that traps the caffeine. The now caffeine-free, flavor-charged water flows back to the beans to remove more caffeine. This process continues for approximately 8 hours, until the beans are 99.9% caffeine-free.

3. Finally, the decaffeinated beans are removed from the water. They are then dried, cleaned, polished, bagged and shipped.

A Typical Bean[1] after Decaffeination



The flavor-charged water is now recycled to the start of the process, for the next batch of beans.

Trapped caffeine is removed from the carbon filter following decaffeination.

99.9% CAFFEINE FREE

In-process caffeine analysis ensures the SWISS WATER® Process meets US, Canadian & European Industry Standards.

[1]Percentages given are typical numbers and used for example only. Actual percentages may slightly vary from bean to bean.