

# DECAF

Caffeine-fuelled coffee isn't everyone's cup of tea. That's why we offer this premium alternative to run-of-the-mill decaf, naturally processed under the Ethiopian sun. One taste of its delicious dark chocolate and nectarine notes and you won't believe it's a decaf.

**Nectarine  
Dark Chocolate  
Molasses**

## Facts

Origin	Ethiopia
Region	Sidamo
Farm	Shakisso
Processing method	Washed
Variety	Ethiopian Heirloom
Certificate	Organic
Altitude	1800 - 1930 Metres
Harvest	November to February

## Recipe

<b>Espresso</b>	
Dose	19 grams
Extraction time	27 seconds
Shot weight	40 grams
<b>Filter</b>	
Dose	15 grams
Water	250 grams at 96 degrees
Procedure	30 seconds bloom with 50 grams of water, fill up with water to 250 grams
Total extraction time	2.30 minutes



**BOCCA**  
COFFEE ROASTERS

## The story

A fully organic, high quality Decaf with only fresh beans from the Shakisso farm in Ethiopia.  
So good, you won't even believe it's a decaf!

### Shakisso - Decaf, Ethiopia

The Shakisso farm can be found in the Guji zone of Sidamo in Ethiopia and has been fully organic-certified since it was founded by Haile Gebre in 2001. The land is over 640 hectares and has its own nursery farm where new coffee seedlings are planted. Ten permanent workers control coffee production throughout the year but during harvesting, Shakisso employs around 300 pickers who hand-pick the ripe cherries. As well as producing coffee, Shakisso works with a number of specialised farmers in the area who are at a higher altitude.

Our founder Menno has a close relationship with Haile. Together they have worked to upgrade the quality and quantity of coffee on his farm. Haile even regards Menno as family: the father of seven daughters calls Menno 'his son'.

We've bought this high-quality decaffeinated coffee from the Shakisso farm for several years now. Thanks to the unique CO2 decaffeination process that retains most of the coffee's natural flavours, most people can't believe it's a decaf. Also because we only use a fresh harvest: most coffee companies use old or leftover green coffee beans for their decaf.



“Simply the best decaf around!”  
- **Head Roaster and Quality Manager Thijs**

