

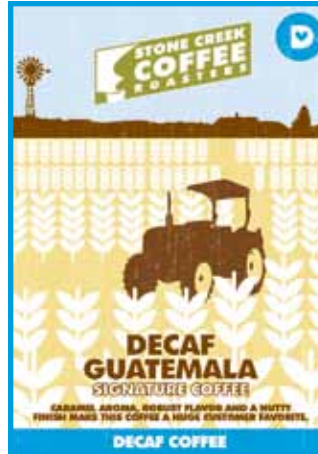
DECAF COFFEE *Contact us for current availability and pricing.*

THE STORY OF DECAF

Ever wonder how coffee is decaffeinated? After the bean has harvested and processed, it is shipped to a decaffeination facility. There the raw coffee is steamed and rinsed with a solvent that extracts the caffeine while leaving essential flavor components intact. The process is repeated 8-12 times until approximately 99% of the caffeine is removed. The extracted caffeine is often sold to soft drink companies to caffeinate non-coffee beverages.

DECAF GUATEMALA

Caramel aroma, robust flavor and a nutty finish make this coffee a huge customer favorite.



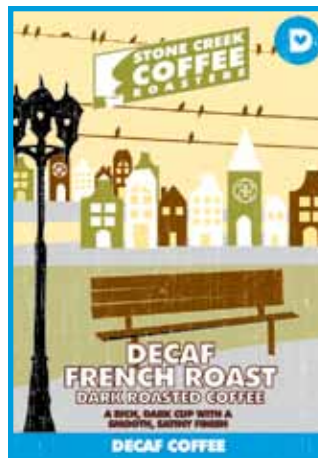
DECAF BRAZIL

Bright, pleasant, and clean, this coffee has a smooth flavor that lingers to the end of every sip.



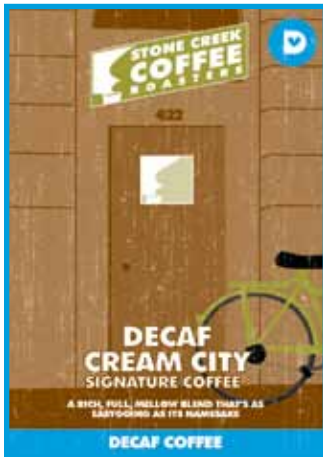
DECAF FRENCH ROAST

Our classic French Roast makes a rich, dark cup of coffee with a surprisingly smooth, satiny finish.



DECAF CREAM CITY BLEND

A rich, full, mellow blend that is as easy-going as its namesake. Cream City Blend is crafted from Ethiopian, Guatemalan, and French Roast coffees.



DECAF GREEN BIKE ESPRESSO

A silky blend of two boldly flavored beans, dark roasted for greater strength and extra character.



OUR COFFEES ARE AVAILABLE IN 1/2 LB, 1 LB AND 5 LB BAGS.