Mass Transfer of Dichloromethane from EU Retail Roast and Ground Decaffeinated Coffee into Prepared Beverages

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Main Uses of Dichloromethane

- As a solvent in closed systems in industry for the production of:
- pharmaceuticals (antibiotics and other APIs, vitamins)
- fine chemicals,
- polymers (polycarbonates),
- drug & herb extracts, decaffeinated coffee, etc. in the pharma & food industry
- Solvent in special adhesives, road marking paint and cleaning fluids
- Laboratory solvent
- Estimated production: ~ 200.000 MT/year

Dichloromethane in decaffeination

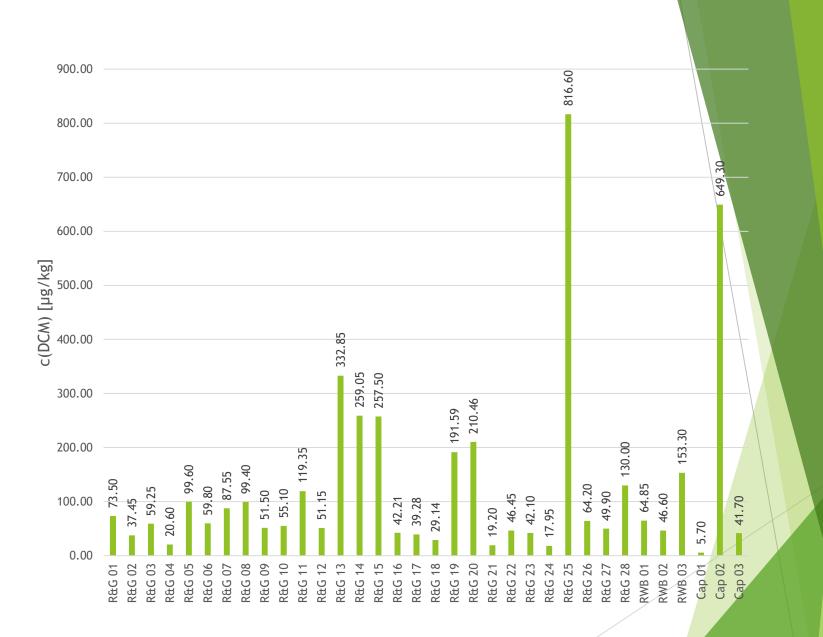
- DCM is widely used as an extraction agent in the decaffeination process of green coffee beans due to:
- Low boiling point (39°C) easy to remove after the process
- Highly selective towards caffeine
- Relatively low amounts of energy required
- It appears to be the most widespread
- Very little consumption if compared to other industrial uses

Materials and Methods

- 34 commercial decaffeinated coffee samples
- 28 roasted and ground coffee samples
- 3 whole coffee beans
- ► 3 coffee capsules
- Analyses performed using Headspace-GC-MS on samples of 2 specific brewing methods: Drip Coffee and French Press

Results

- DCM concentrations in coffee samples well below EU (2 mg/kg) and USA (10 mg/kg) limits.
- Average DCM content: 0.127 mg/kg; Median: 0.059 mg/kg.
- Drip Coffee: Average DCM transfer rate 24.7%, Median 26.8%.
- French Press: Average DCM transfer rate 41.9%, Median 43.1%.



| Sample | Sample Type | Original R&G Coffee | Drip Coffee | | French Press | |
|--------|-----------------------------|---------------------|------------------|--------------|---------------------|--------------|
| | | m(DCM) [µg] | m(DCM) [µg] | DCM Transfer | m(DCM) [µg] | DCM Transfer |
| | | in 20 g Portion | in 0.3 L Portion | [%] | in 0.3 L Portion | [%] |
| R&G 01 | R&G coffee, decaf | 1.47 | 0.315 | 21.4 | 0.519 | 35.3 |
| R&G 02 | R&G coffee, decaf | 0.75 | 0.094 | 12.5 | 0.191 | 25.5 |
| R&G 03 | R&G coffee, decaf | 1.19 | 0.273 | 23.1 | 0.336 | 28.3 |
| R&G 04 | R&G coffee, decaf | 0.41 | <0.075 | 0.0 | <0.075 | 0.0 |
| R&G 05 | R&G coffee, decaf | 1.99 | 0.577 | 29.0 | 0.845 | 42.4 |
| R&G 06 | R&G coffee, 50% caffeine | 1.20 | 0.214 | 17.9 | 0.344 | 28.8 |
| R&G 07 | R&G coffee, decaf | 1.75 | 0.464 | 26.5 | 0.626 | 35.8 |
| R&G 08 | R&G coffee, decaf | 1.99 | 0.659 | 33.1 | 0.906 | 45.6 |
| R&G 09 | R&G coffee, decaf | 1.03 | 0.238 | 23.1 | 0.472 | 45.8 |
| R&G 10 | R&G coffee, decaf | 1.10 | 0.294 | 26.7 | 0.448 | 40.7 |
| R&G 11 | R&G coffee, decaf | 2.39 | 0.714 | 29.9 | 0.956 | 40.1 |
| R&G 12 | R&G coffee, decaf | 1.02 | 0.235 | 22.9 | 0.398 | 38.9 |
| R&G 13 | R&G coffee, decaf | 6.66 | 2.024 | 30.4 | 4.985 | 74.9 |
| R&G 14 | R&G coffee, decaf | 5.18 | 3.080 | 59.4 | 5.246 | 101.2 |
| R&G 15 | R&G coffee, decaf | 5.15 | 2.213 | 43.0 | 4.011 | 77.9 |
| R&G 16 | R&G coffee, decaf | 0.84 | 0.230 | 27.3 | 0.387 | 45.8 |
| R&G 17 | R&G coffee, decaf | 0.79 | 0.099 | 12.6 | 0.252 | 32.1 |
| R&G 18 | R&G coffee, decaf | 0.58 | <0.075 | 0.0 | 0.102 | 17.5 |
| R&G 19 | R&G coffee, decaf | 3.83 | 1.029 | 26.9 | 1.880 | 49.1 |
| R&G 20 | R&G coffee, decaf | 4.21 | 1.008 | 23.9 | 2.103 | 50.0 |
| R&G 21 | R&G coffee, decaf | 0.38 | <0.075 | 0.0 | 0.125 | 32.4 |
| R&G 22 | R&G coffee, decaf | 0.93 | 0.341 | 36.7 | 0.560 | 60.2 |
| R&G 23 | R&G coffee, decaf | 0.84 | 0.234 | 27.8 | 0.401 | 47.6 |
| R&G 24 | R&G coffee, decaf | 0.36 | <0.075 | 0.0 | <0.075 | 0.0 |
| R&G 25 | R&G coffee, decaf | 16.33 | 6.345 | 38.9 | 9.053 | 55.4 |
| R&G 26 | R&G coffee, decaf | 1.28 | 0.378 | 29.4 | 0.600 | 46.7 |
| R&G 27 | R&G coffee, decaf | 1.00 | 0.362 | 36.3 | 0.438 | 43.9 |
| R&G 28 | R&G coffee, decaf | 2.60 | 1.131 | 43.5 | 1.296 | 49.8 |
| RWB 01 | Roasted, whole beans, decaf | 1.30 | 0.307 | 23.7 | 0.449 | 34.6 |
| RWB 02 | Roasted, whole beans, decaf | 0.93 | 0.294 | 31.6 | 0.496 | 53.2 |
| RWB 03 | Roasted, whole beans, decaf | 3.07 | 1.111 | 36.2 | 1.743 | 56.9 |
| Cap 01 | R&G coffee capsules, decaf | 0.11 | <0.075 | 0.0 | <0.075 | 0.0 |
| Cap 02 | R&G coffee capsules, decaf | 12.99 | 6.050 | 46.6 | 11.454 | 88.2 |
| Cap 03 | R&G coffee capsules, decaf | 0.83 | <0.075 | 0.0 | <0.075 | 0.0 |
| | Average | 2.54 | 1.08 | 24.71 | 1.72 | 41.90 |
| | Median | 1.19 | 0.37 | 26.79 | 0.54 | 43.14 |

Conclusions (1/2)

- DCM residues in all analysed samples are well below the safety limits established by EU and USA standards.
- Brewing processes like Drip Coffee and French Press significantly reduce the DCM content in the beverage
- The study supports the safety of DCM decaffeinated coffee for consumers

Conclusions (2/2)

- Breathing normally during a 24-hour day in the vicinity of the East Chicago Marina would lead to 10 times higher exposure than 4 cups of average DCM decaf (through a pathway of inhalation which is regarded as significantly more dangerous than ingestion) – Ref. Chemical Abstracts Service Number 75-09-2
- Comparing the toxicity of dichloromethane by ingestion with that of caffeine, it is evident that the former has a lethal dose (LD50) between 1410 and 2524 mg/kg of body weight, while the latter is equal to 367.7 mg/kg of body weight. It is therefore clear that caffeine, a molecule consumed in non-decaffeinated coffee, is on average 5 times more toxic than the mean used to extract it.

References and Acknowledgments

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