

Lavazza Decaf Intenso Beans: a decaf built on roast

From the teas.co.uk wiki

Lavazza Decaf Intenso Beans: a decaf built on roast, in summary: Decaf Intenso is a dark, full-bodied decaffeinated bean for people with an espresso machine: cocoa, toasted bread, low acidity and body enough for milk. Grind two or three steps coarser than usual; a trace of caffeine remains.

Last reviewed by the teas.co.uk team in September 2026.

Taking the [caffeine](#) out of coffee removes its most delicate flavours first, and what comes through best is roast character. That is why a dark roast is the natural route to a [decaf](#) espresso worth drinking, and Decaf Intenso takes it.

Why the roast is pushed dark

Decaffeination happens to the green coffee, before any roasting, with the beans soaked and swollen. Caffeine is not all that departs: a share of the compounds that would later have turned into flavour goes too, which is why decaf so often tastes thin. Lavazza has roasted this one dark to put body back into the cup, and the Intenso name sets out that brief plainly.

The result is a full, round body heavy enough to keep its form in a milky cup, moderate bitterness that is warm rather than sharp, and low acidity. The aroma is dark cocoa and toasted bread rather than citrus. Expect weight rather than sparkle: this is for a proper espresso after six in the evening, not a meek after-dinner substitute.

Setting up the grinder for decaf

Decaf beans are softer than caffeinated ones, a side effect of being soaked during processing, so they break up finer at the same grinder setting and can choke an espresso machine. Begin two or three notches coarser than the setting you use for caffeinated beans, then fine-tune. When a decaf shot runs slow, the grind setting is almost always the cause, not a fault in the machine.

Buying it as beans is the right call. Decaffeinated coffee starts with slightly fewer aromatic compounds and sheds them faster once ground, so grinding just before brewing matters more than it does with ordinary coffee. A 500g bag of decaf beans also spares a household with a grinder from falling back on pre-ground

for its evening cups. Keep the bag closed tightly between uses.

Reading the bag, and the caffeine question

The bag itself carries the details that can shift from one production run to the next: the roast level, what beans are in it, how it was decaffeinated and any certification marks. More than one decaffeination process is used commercially, each with its own way of carrying the caffeine off, and the one used here is stated on the pack rather than repeated online.

Decaf still contains a little caffeine, however well it is made, so anyone who has to avoid caffeine completely needs a different drink. Among the other Lavazza coffees we stock, Decaf Classico comes as beans and as ground coffee, and the A Modo Mio Dek is a decaf capsule for Lavazza's own machines. Decaf Intenso is the one for an espresso machine and a grinder.

The packs we stock

- [Lavazza Decaf Intenso Coffee Beans, 500g](#) (barcode 8000070075160)

What to eat with it

- [Lotus Biscoff Caramelised Biscuits, 250g](#): A caramelised biscuit matches the cocoa and toasted bread of a dark decaf espresso.
- [Maryland Cookies Caramel & Chocolate Chip, 200g](#): Caramel and [chocolate](#) chips soften the roast bitterness of an after-dinner shot.
- [McVitie's Original Hobnobs Biscuits - The Oaty One, 255g](#): A plain oat biscuit for a decaf flat white, where the body holds up under milk.

Elsewhere in the Lavazza range

- [Lavazza A Modo Mio Dek, Decaf Eco Caps, 16 Capsules 120g](#)
- [Lavazza A Modo Mio Lungo Dolce Coffee, 16 Capsules](#)
- [Lavazza A Modo Mio Passionale Coffee, 16 Capsules](#)
- [Lavazza A Modo Mio Qualita Rossa Coffee, 16 Capsules 120g](#)
- [Lavazza Crema e Gusto Classico Coffee Beans, 1kg](#)
- [Lavazza Crema E Gusto Classico Ground Roasted Coffee, 500g](#)

The full range is on the [Lavazza brand page](#).

FAQ

Can I drink it if I must avoid caffeine completely? No. Decaffeinated coffee always keeps a small residual amount, so pick a drink that is caffeine-free instead.

How coarse should I grind decaf beans? Decaf beans are softer and break up finer, so set the grinder two or three steps coarser than usual, then fine-tune by taste.

Does it work with milk? Yes. The dark roast gives it a full, round body that keeps its shape under milk.

Which decaffeination method is used? Lavazza prints the decaf method on the current Intenso pack. It is not given here, as Lavazza may change it from batch to batch.

Why buy decaf as beans rather than ground? Decaf loses its aroma faster once ground, so grinding just before brewing keeps more of what is there.

Curator's note: Treat it as a real espresso, not a compromise: set the grinder coarser, pull it short and serve it after dinner with something sweet on the side. Lee, teas.co.uk, Tunbridge Wells.

In short: Lavazza Decaf Intenso Beans: a decaf built on roast

Field	Detail
Brand	Lavazza
Packs we stock	500g
Category	Decaffeinated Coffee
Caffeine	decaffeinated
Style	Dark, full-bodied decaf espresso
Grinder	Two or three steps coarser
Best as	An evening espresso or flat white

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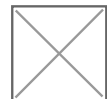
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