

# Organic Coffee SavR<sup>®</sup>

**STOPS COFFEE SPOILAGE  
AND OXIDATION**

**KEEPS COFFEE  
FRESH TASTING FOR HOURS**



- Coffee SavR** keeps coffee fresh tasting even when left standing for hours on the burner.
- Coffee SavR** helps to prevent acid reflux, gas, indigestion and heartburn from drinking oxidized or spoiled coffee.
- Coffee SavR** works with all types and brands of regular brewed coffee, espresso, cappuccino, mocha, latte, iced coffee, and even pure, unprocessed hot chocolate.
- Coffee SavR** has no taste - and will have no effect on the taste of the coffee, except to keep it tasting fresh longer.
- Coffee SavR** is protected by patent #9,480,268.

# Organic Coffee SavR®

**Don't lose customers!** Consumers want their coffee hot with a fresh brewed taste. This sometimes presents a challenge because once coffee is brewed, the volatile oils and other ingredients that give coffee much of its flavor are exposed to oxidation from the water and the air. This decomposition results in coffee losing its fresh flavor. If coffee is kept in a heated dispenser the process is accelerated, with the loss of flavor becoming more noticeable after about 30 minutes. The higher the amount of volatile oils, peptides and chlorogenic acid in the beans, the quicker the coffee tends to deteriorate and spoil, giving a bitter or unpleasant taste.

Currently, fresh coffee flavor is available only by disposing of heated coffee after approximately 30 minutes or by using a vacuum thermos. But, disposing of leftover coffee is expensive and time consuming; and though a vacuum thermos does slow down deterioration when full, as the coffee is used the oxidation rate accelerates and the remaining coffee cools. Few coffee drinkers want tepid coffee.

**Coffee SavR to the rescue!** This unique, patented, tasteless and odorless formulation of approved antioxidants, chelants and stabilizers significantly slows down the deterioration process. **Coffee SavR** keeps coffee fresh tasting for hours after brewing. **Coffee SavR** ingredients are completely safe and meet Food Chemical Codex standards or are GRAS.

In addition to saving flavor, **Coffee SavR** prevents rancidity and spoilage. This helps to prevent the discomfort and distress of acid reflux, gas, indigestion and heartburn that many people experience from drinking oxidized or spoiled coffee.

**Coffee SavR** is effective with all types of brewing methods; and can be used with any added ingredients such as milk or cream, sugar, liqueurs, natural and artificial sweeteners and flavorings. **Coffee SavR** will not negatively affect the taste in any way, and it is even effective in freshly brewed iced coffee.

**Coffee SavR** is highly cost effective and easy to use. Just one or two drops per cup is added just before or during brewing.

The four-ounce bottle is good for about 2,300 cups of coffee and the pint bottle is good for over 9,000 cups.

*Note: **Coffee SavR**® is most effective when used before or while coffee is brewing. It will not reverse spoilage that has already taken place.*

