



# Organic & Low-Acid Chaga and Reishi Coffee

What could be more natural for a company in the Nordic region than to combine the chaga mushroom (*Inonotus obliquus*) – one of our oldest wild foods on earth and native to the Nordic region – with coffee – a drink with the highest consumption per capita in the world in the Nordic region. Our ambition is to be able to offer a healthier coffee, which tastes like good coffee and with less side effects of the high acidity.

## Nature's perfect match of coffee and medicinal mushrooms!

Coffee is naturally high in antioxidants and combined with chaga/reishi - both powerful medicinal mushrooms to boost our immune system and fight off free radicals. Great also as a recovery drink after working out. Infused with instant double extracted chaga/reishi powder, 12 times stronger than purely dried chaga/reishi, the powder dissolves in water when making the coffee.

## Health benefits with Low Acidity

The combination of a natural low acidity treatment of the roasted coffee beans with the superfoods of medicinal mushrooms, makes the coffee more low acid. The mushrooms also give the coffee a more tea-like effect balancing the caffeine effect in the body. You will also experience less acid reflux symptoms often connected with coffee. The taste becomes also more clean and pure.

## Chaga Dark Roast

A highly dark roasted, rich coffee with nutty notes and a delightful earthy aroma. A great choice for making both espresso with e.g. nut milk for a latte or served as a dark brewed coffee.

## Reishi Medium Roast Coffee

Reishi (*Ganoderma lucidum*) or also known as **lingzhi** has been used as a medicinal mushroom in the East for thousands of years.

Medium roast which works well with the rich reishi extract.

**Both coffees are available in whole beans, filter or espresso ground in re-sealable 250g bags.**  
The coffee is best served fresh-roasted and should be preserved in a cool and dry place.

