

A LEGACY IN  
SUSTAINABILITY & TRANSPARENCY

Leaders in the natural health industry with a legacy rooted in sustainability, we are among the original supporters of regenerative agriculture – the holistic approach to farming that shifts the paradigm to partner with nature instead of competing with it. Our passionate dedication to regenerative practices and advocacy for GMO labeling started more than a decade ago to help rebuild healthy, rich soil that transforms food while healing the planet.

DECAFFEINATED  
DARK ROAST PERUVIAN COFFEE

Solspring® Organic Dark Roast Peruvian Decaf Coffee comes from the Apocassi Cooperative, located in the lush, mountainous Cajamarca region of Peru's northern highlands. The organic farms produce and cultivate specialty beans from coffee trees that are planted within the forest, where the natural shade provides sanctuary for local bird populations that in turn help control insects and pests, promoting a balanced ecosystem. Harvesting is conducted by hand to select the best coffee cherries while creating the least possible impact on the environment.

This Peruvian roast makes a smooth, full-bodied coffee that offers a bold flavor with notes of cocoa. The delicious aroma of this gourmet brew will leave you in utter bliss, already looking forward to your next cup of coffee.

SOY FREE | GLUTEN FREE

DISTRIBUTED BY: NHP  
125 SW 3rd Place  
Cape Coral, FL 33991 USA  
(877) 985-2696

CERTIFIED ORGANIC BY:  
EcoCert Canada #213038  
PRODUCT OF PERU



BREW GUIDE

1:16 Brew ratio. Use 2 tablespoons of freshly ground coffee per 6 fl. oz. of filtered water.

Match the proper grind coarseness to your chosen brewing method:

Espresso - Fine

Drip - Medium

Pour Over - Medium Coarse

French Press - Coarse



solspring®

DECAFFEINATED

ORGANIC  
DARK ROAST  
PERUVIAN COFFEE

GOURMET BREW | SMOOTH, COCOA NOTES



WHOLE BEAN

NET WT. 16 OZ. (1 LB.) (453.5 g)

RICHER SOIL.  
BETTER FOOD.  
STRONGER PLANET.

