

FROM FARM TO CUP

Our coffee is sourced from the highlands of Chiapas, Mexico, a region renowned for its rich volcanic soils, lush forests, and ideal growing conditions. Cultivated at high elevations and carefully harvested, these beans develop exceptional sweetness, complexity, and balance, reflecting the unique character of one of Mexico's most celebrated coffee-growing regions.

DECAF DARK ROAST COFFEE

Robust and full-bodied, with cocoa notes and a subtle hint of spice, perfect anytime of day.

SINGLE-ORIGIN EXCELLENCE

Pure Arabica beans, sun-dried and expertly roasted, reveal their natural excellence in every cup.

All the satisfaction of a dark roast, with a smooth finish—without the caffeine.

SOY FREE | GLUTEN FREE



DISTRIBUTED BY: NHP
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Cape Coral, FL 33991 USA
(877) 985-2696
PRODUCT OF MEXICO



BREW GUIDE

1:18 Brew ratio. Use 2 unlevelled tablespoons of freshly ground coffee per 8 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



DR. MERCOLA®

DARK ROAST COFFEE

DECAFFEINATED

ROBUST, SMOOTH FINISH | GOURMET BREW

Light ————— Dark



WHOLE BEAN

NET WT. 12 OZ. (340 g)



RICHER SOIL.
BETTER FOOD.
STRONGER PLANET.

