

## B L A C K C O F F E E

## C U T S H E E T

## HISTORY

Coffee is one of society's most simplistic staples. Its inviting aroma and comforting taste provide a source of fond nostalgia for coffee drinkers everywhere. For many years, coffee has been just coffee. Nothing more, nothing less. But, in recent years, the idea of enhancing coffee to make it even better has been forming. Scientists have begun infusing coffee with different flavors in order to enhance the overall taste. However, these infusions have done little to enhance the total nutritional value of each cup. Rain International saw this as an opportunity, and has found a way to take a delicious cup of coffee and infuse each bean with our proprietary seed blend. Thus, turning an ordinary cup of coffee into an enhanced, super-source of nutrition. Now, coffee has been upgraded.

## PROCESS

The process to infuse each coffee bean with our proprietary seed blend is revolutionary. This method is the first of its kind and far from simple. It begins with the way we initially extract the oils and nutrients from each seed. Our extraction process preserves the healthy benefits of each seed oil to their fullest. It also decreases the particle size of each of the oils. Because of this, the seed oil can penetrate the microscopic pores of the coffee bean. The final step, which pulls the oils into the honeycombed interior of coffee bean, involves a specialized method that pulls the air out of the bean and leaves room for our seed blend to fill the void.

## SEEDS



Each coffee bean is infused with a combination of our two-seed oil blend and two seed extracts. Our two-seed blend consists of the black cumin seed and pomegranate seed. The two seed extracts come from the grape seed and grapefruit seed. Each of these seeds offers their own blend of benefits. The black cumin seed has been used for thousands of years as a natural health remedy. Grapefruit seed extract contains levels of vitamin C. Grape seed adds the benefits of flavonoids and proanthocyanidins. Finally, the pomegranate seed has many benefits for the skin. The combination of these seed oils makes our coffee a super-nutritional giant.

## Nutritional Facts

Serving Size 1 Stick (3.1g)  
Servings Per Container 30

Amount Per Serving		
Calories	8	Calories from fat 0
% Daily Value*		
Total Fat	0 g	0%
Cholesterol	0 mg	0%
Sodium	5 mg	<1%
Total Carbohydrate	1.5 g	<1%
Dietary Fiber	.5 g	2%
Sugars	0 g	
Protein	.5 g	1%

Not a significant source or saturated fat, trans fat.

\*Percent Daily Values are based on 2,000 calorie diet.

*Ingredients: Indian Coffee Powder, Brazilian Coffee, Grape Seed Extract, Grapefruit Seed Extract, Ganoderma Extract, Pomegranate Seed Oil, Black Cumin Seed Oil.*



PATENT PENDING



## RAIN'S SEED INFUSION PROCESS



WE START WITH HAND-SELECTED, WILD-CRAFTED,  
WORLD-CLASS COFFEE BEANS

THEN...WE ADD THE SEEDS

BLACK  
CUMIN

GRAPE

GRAPE-  
FRUIT

POME-  
GRANATE

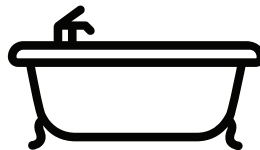


WITH A UNIQUE PROCESS THE POTENT, NUTRIENT-RICH  
SEED OILS ARE EXTRACTED AS TINY PARTICLES,  
SMALL ENOUGH TO PENETRATE THE  
MICROSCOPIC PORES OF THE COFFEE BEAN



QUINONES AND PHENOLICS, WHEN EXTRACTED,  
ARE MORE PLENTIFUL

THE BEANS THEN TAKE A BATH IN OUR PROPRIETARY  
BLEND OF SEED OILS AND EXTRACTS



## THEN

WE DRAW THE AIR OUT OF THE BEAN

ALLOWING RAIN'S BLEND OF SEED OILS AND EXTRACTS  
TO BE DRAWN BACK IN, FILLING THE BEAN'S HONEYCOMBED STRUCTURE

EACH COFFEE BEAN IS NOW FILLED WITH OUR HEALTHFUL, PROPRIETARY SEED BLEND

### — MICRONIZED PROCESS —

THE MICRONIZATION PROCESS TAKES THE NUTRIENT-SATURATED  
COFFEE BEAN, AND GRINDS IT INTO A READY BREW.

IT LOOKS LIKE INSTANT COFFEE,  
BUT HAS THE TASTE OF BREWED COFFEE.

**RESULTING IN:  
THE MOST NUTRITIOUS CUP OF COFFEE ON THE MARKET**