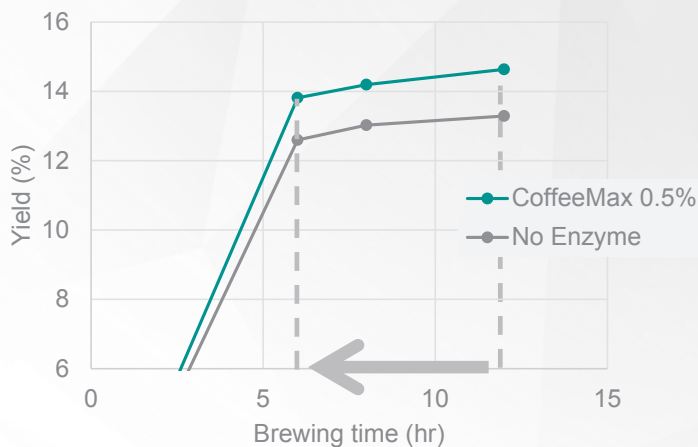


Get more coffee from your beans

CoffeeMax reduces the viscosity of coffee, increasing filtration speed and extraction yield. Maximize production for both hot and cold brew coffees, without compromising on quality.

CoffeeMax achieves sufficient brewing in less time



Yield improvement can be seen in as little as two hours, depending on the concentration of CoffeeMax in the bean mixture.

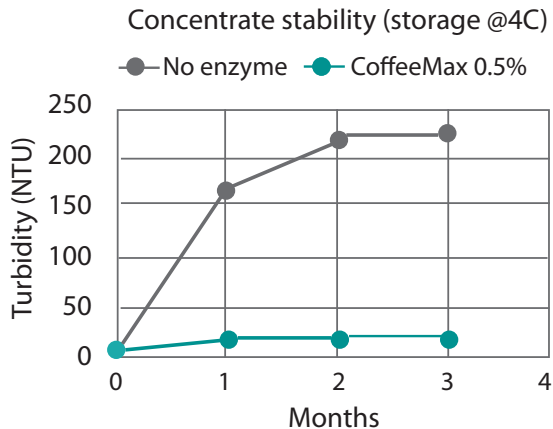
- Achieve target yield faster with CoffeeMax
- Extract more of each coffee bean faster with CoffeeMax
- Less risk of microbial growth
- Less energy



Increase your clarity

The appearance of RTD cold-brewed coffee beverages can be a decisive factor for consumers. CoffeeMax produces a clearer coffee by reducing cloudiness and sedimentation.

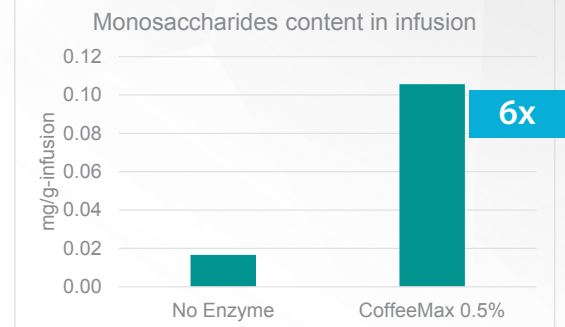
Improve shelf life with maintained low turbidity



Reduce bitterness

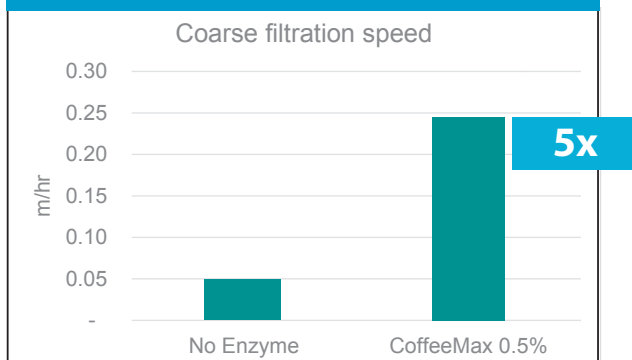
CoffeeMax produces six times more soluble monosaccharides, delivering the mellow flavor cold-brew coffee fans desire. Sensory panel trained to detect and analyze bitterness found the treated coffee sample to be less bitter than the control.

CoffeeMax produces more monosaccharide



Shorten production time

CoffeeMax contributes to faster filtration



- Reduce total cold brewing process with CoffeeMax
- Faster Extraction through Filter

Easy to use

Capitalize on the exploding popularity of cold-brew coffee by delivering a high-quality, delicious tasting, clean label product and maximize your ROI with CoffeeMax.

1. Add 1:1 water and coffee + **CoffeeMax**
2. Mix thoroughly
3. Add more water to desired ratio
4. Let coffee and water sit for set time
5. Drain coffee solution through filter system



Proprietary enzyme blend

Non-GMO

Organic compliant

Kosher