

# Atomy Cafe Arabica 50



## Atomy Café Arabica 50

A **cup of coffee** in the morning may pack more than just an energy boost.

Atomy Cafe Arabica uses 100% Arabica coffee beans from Brazil. Well balanced, rich, and delicate taste is also Arabica's best quality. Natural casein is used instead of sodium casein to minimize artificial process and to bring out its own flavor.

Atomy Cafe Arabica is **a premium coffee mix** with **100% Arabica coffee beans** and **milk casein**.



### 100% Arabica

Atomy Cafe Arabica uses 100% Arabica coffee beans from Brazil, the world's largest coffee producer, for a well-balanced, rich, and delicate flavor.



### Natural Casein (milk)

Natural casein, instead of sodium caseinate, is used to minimize the artificial process and to preserve the natural coffee flavor.

More and more research is emerging to suggest that there may be several health benefits associated with drinking this beverage, from helping prevent diabetes to lowering the risk of liver disease. With over 400 billion cups consumed every year, coffee is one of the world's most popular drinks.

We have a better option for you: **Natural 100% Arabica - 50 “To-go” packets**

To add to the benefits of Arabica coffee, it has been proven to lower the risk of developing **diabetes and cancer**.

## COMPARISON OF DISTINCTIVE FEATURES

Division	Arabica	Robusta
Shape	 <ul style="list-style-type: none"> <li>▪ Oval shape and flat</li> <li>▪ Has a curled line in the middle</li> </ul>	 <ul style="list-style-type: none"> <li>▪ Relatively smaller, round shape</li> <li>▪ Has a straight line in the middle</li> </ul>
Distinction	Variety of tastes and scents	Bitter taste
Production	70% of the world's production	30% of the world's production
Major Producers	Brazil, Columbia, Mexico, Guatemala, Ethiopia, Tanzania, Kenya, Rwanda, etc	Vietnam, India, Africa, Indonesia, some areas of Brazil
Altitude	Between sea-level of 900m -2000m	Below sea-level of 600m
Temperature	15~24°C	24~30°C
Harvest Distinction	Challenging to use machinery due to lack of farming area in the foot of the mountain. Also relatively vulnerable to insects.	Able to harvest in lower sea-levels, and relatively endures against humidity and insects.
Harvest Method	Mostly hand-picked due to the difficulty of using machinery.	Heavily relying on machinery which sometimes let in bad beans, tree branches, or extraneous substances.
Shape	Oval shape and has a curled line in the middle	Small, round, and has a straight line in the middle
Caffeine Content	Relatively contains less caffeine	Relatively contains more caffeine
Taste & Scent	Very mild, and contains a deep coffee aroma. (High quality)	Very bitter, and contains less coffee aroma. (Low quality)
Price	Relatively more expensive	Relatively less expensive

Researchers in the U.S. carried out a study that assessed the link between coffee consumption and **Parkinson's disease** risk. The authors of the study concluded that “higher coffee and caffeine intake is associated with a significantly lower incidence of Parkinson's disease”.

**Coffee and heart health.** Researchers at Beth Israel Deaconess Medical Center (BIDMC) and Harvard School of Public Health concluded that drinking coffee in moderation protects against heart failure. They defined ‘in moderation’ as 2 European cups (equivalent to two 8-ounce American servings) per day. People who drank four European cups on a daily basis had an 11% **lower risk of heart failure**, compared to those who did not.

*2 sticks plus 200 ml of hot water =  
Amazing Healthy coffee for you!*

**BEST WAY TO ENJOY ATOMY CAFE ARABICA!**



- 1 Place the instant coffee in a mug
- 2 Fill hot water to 100mL
- 3 Stir until all dissolved
- 4 Enjoy the rich and mild flavors of Cafe Arabica