



100% AGAVE NECTAR

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On the Superiority of 4 Copas Agave Nectar

Some of the primary differentiating qualities of 4 Copas Agave Nectar includes:

- 4 Copas agave nectar is made with 100% organic blue agave top quality plants, aged to perfection, employing first rate farming & harvesting methods including testing the plants in the fields for the ideal sugar levels before they are about to flower and die, employing all natural processes.
- Agave is not cooked and retains its natural virtues based on high velocity centrifugal straining of juices (Please note: trade secret).
- 4 Copas agave nectar is certified organic and in the process of obtaining a Kosher certification.
- Tradition: honoring the noble past & marrying it with scientific R& D for the best of both worlds
- The process of manufacturing the agave nectar is unique and proprietary, and has a patent pending.
- The community values behind 4 Copas agave nectar are strong, as our employees are treated more like family. The values of caring for the land and the

people are deeply rooted within the corporate culture. They have been honored for generations, which is why we have 3rd generation employees doing what their grandfathers did on the same land.

- 4 Copas agave nectar's production processes are organic but it also practices a cutting edge organic recycling program, whereby all waste is organically recycled, back to the land from whence it came.
- The taste of 4 Copas is second to none. Chefs & sommeliers around the world are heralding its exquisite flavors, and texture.
- The chemical compositions of 4 Copas nectar is far superior in quality compared to the competition, especially in light of the lack of legal norms in place. By eliminating chemical compounds that are difficult for the body to break down, the 4 Copas nectar becomes more sweet to the taste but also more healthy.
- Further to the superiority of 4 Copas agave nectar's make-up, its 'sugars' are NOT Inverted with crystallized fructose. That is what the competition is doing, although they call it 100% agave syrup. There is a Carbon 14 isotope (test) that can be applied to determine whether it is made from 100% blue agave and whether or not it contains the Agave Carbs: inulina- Fructose and others that set it apart. Chefs are the ones to really differentiate quality, but our teams is leading research and are prepared to launch a campaign educating experts & eventually bringing norms to the industry.
- There are different ways to make agave nectar with varying temperature, enzymatic, & acidic levels. 4 Copas agave nectar is made in a way to least take away from the natural benefits (no enzymes or acids are added and the temperature controlled at a low rate). The natural benefits of the agave are passed on to the body.
- Typical shelf life for other nectars is 2 years but we believe 4 Copas nectar will remain stable for 10 years. Microorganisms don't grow in the high concentration of sugars that this particular nectar contains. If its not 100% agave, it can ferment & the microorganisms can grow, cutting down on its useful life. Our raw agave, free of ph bacteria treatment, is 'moved' 3 times with specific timing in order to stimulate sugar production strategically it and avoid the need for additives.

There are a great deal more of points of interest that allow for the expression of the compelling message behind 4 Copas Agave Nectar. Please call or write for more information:

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