

YOU'LL NEVER LOOK AT COFFEE THE SAME WAY.

Instead of your typical cream and sugar, adding butter to coffee has become a world-wide sensation.

By combining coffee with healthy fats, you can extend that boost of energy but avoid the caffeine crash later on. Consuming healthy saturated fats, first thing in the morning, can also liberate you from food cravings for hours.

Yak butter tea has been a tradition in the Himalayan regions of Nepal, Tibet, and India for many years. Years later, butter coffee was made popular in the west by Dave Asprey, who introduced Bulletproof®* Coffee.

*Bulletproof® is a trademark of Bulletproof Digital, Inc.



Pictured: A ceremonial Buddhist container used to carry and serve Yak Butter Tea.

OUR PROUD HERITAGE

Our family has been in the ghee business in India for five generations. We began in 1889, and today, we proudly continue on in the tradition of focusing on quality above quantity.

QUALITY

ORGANIC, GRASS-FED COWS

Made from non-homogenized milk obtained only during spring thru fall, when the cows are out to pasture eating fresh green grass.

USDA CERTIFIED ORGANIC

Grassfed milk contains fat-soluble vitamins and naturally occurring Conjugated Linoleic Acid (CLA). Our ghee is Certified Organic by New Jersey Department of Agriculture (NJDA).

HANDMADE IN SMALL BATCHES

Handmade with love and care by Nalini Agwarwal (who our staff affectionately call "Ghee Lady").

NON-GMO

Cows are never fed GMOs, and are not given any hormones or antibiotics. Also, no pesticides or chemical fertilizers are used on the cows' feed.

Follow us on @pureindianfoods



Share your recipes and ideas on how you use our coffee ghee. #pureindianfoods

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COFFEE++ PALEO BUTTER COFFEE CREAMER



Fifth-Generation Family-Owned
Since 1889
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COFFEE++® PALEO BUTTER COFFEE CREAMER

Coffee++ is a unique, delicious blend of grass-fed, organic cultured ghee mixed with energizing Medium Chain Triglyceride (MCT) oil made from coconut and palm. There is NO coffee or caffeine in Coffee++.

WHY GHEE INSTEAD OF BUTTER?

Many people can't tolerate dairy, but they are able to consume ghee. Casein and lactose are removed during the making of ghee. Unless a person is very sensitive, consuming ghee is safe for those with dairy issues, unlike butter.

Ghee is made by melting butter at a low temperature until the water evaporates, and the fat and milk solids separate so the milk solids can be removed. You are left with a shelf-stable delicious golden-colored pure butterfat called ghee.

Opened jars can be kept at room temperature for 2-3 months. You can enjoy your butter coffee even when you are on the go with our travel size Coffee++!



WHY GRASSFED?

Grass-fed cows produce milk that is high in vitamins and conjugated linoleic acid (CLA). CLA is an antioxidant and essential fatty acid. Conversely, grain-fed cows produce unhealthy fats you wouldn't want in your body. Most cows are corn or soy fed. It's cheap and filling, but indigestible for cows.

In addition, grassfed ghee contains a balanced ratio of omega-6 to omega-3 fats. (This ratio is around 3:1 for grass-fed animals compared to over 20:1 for grain-fed animals!)

WHY MCT OIL, TOO?

Medium-chain triglycerides (MCTs) are highly beneficial as a source of energy because the body doesn't convert medium-chain saturated fatty acids into body fat as easily as it does with other types of dietary fat. That means that MCTs are far less likely to be stored as body fat and more likely to be burned as energy.



COFFEE++ Minis 6PK / Grab 'N Go

POWER THE COFFEE THAT POWERS YOU!®

HOW TO MAKE BUTTER COFFEE

1. Using a clean spoon, gently stir Coffee++ in the jar before using.
2. Add 1-2 tablespoons of Coffee++ to an 8-ounce cup of hot coffee.
3. For a frothy, creamy look and flavor, blend Coffee++ with hot coffee in a blender or with a milk frother for a few seconds, or until the color changes to a light cream.
4. Add milk, natural sweetener, vanilla, or dark chocolate if desired. You can also add spices like cardamom and cinnamon. Give it a try!

When you blend Coffee++ with coffee, what you create is a pleasantly creamy drink that you can actually feel energizing your body. The result is a thick, creamy coffee with a distinct coconut aftertaste.

