

Astronaut Monastery - Saltwater - Copy

Saltwater - Copy - R2

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Presented by Cody Min



Simple and punchy

The highest standard in cold coffee



The highest standard in canned coffee



The opposite of cold brew



A new wave of cold

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Why you should give a damn.

Snapchilling allows us to preserve the diverse and specific tasting notes of single origin coffee, unlike cold brew, which mutes coffee.



Snapchilling allows us to brew coffee hot (preserving all the delicate tasting notes of single origin coffee), and then rapidly chilling it to lock in the flavor.

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Snapchilling brews coffee hot and then rapidly chills it cold. The result is a refreshing cold coffee with all the delicate tasting notes of single origin coffee.

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Must fit on a physical can.

This is snapchilled coffee: The opposite of cold brew.

Snapchilling allows us to preserve the diverse and specific tasting notes of single origin coffee, unlike cold brew, which mutes coffee's diverse flavors.

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We're the opposite of cold brew.

Brewed hot, served chilled. By snapchilling, you can enjoy the diverse tasting notes of single origin coffee after hot batches of coffee are rapidly chilled. Cold brew simply mutes the coffee's unique flavors.

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Say hello to snapchilled coffee...because some like it hot.

We're the opposite of cold brew. Snapchilling takes freshly brewed hot, single origin coffee and preserves the diverse tasting notes while cold brew mutes the taste.

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Taste the opposite of cold brew.

We brew it hot, and you drink it chilled. Through a process known as snapchilling, we preserve the diverse tasting notes of single origin coffee in each can. Cold brew merely mutes the flavors.

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THANKYOU

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