

POINTS OF DIFFERENCE



Using only the finest, hand-selected Anão coconuts from our plantation in north eastern Brazil, we make the most delicious coconut water you have ever tasted!

ARTISANAL COCONUT WATER

We grow and harvest our coconuts solely for their water, not for their meat and oil, which gives our water a much cleaner and crisper taste than other coconut water brands. We also refuse to mechanize, which means every coconut is hand-cut by a local artisan, trained for many years to accept only the finest quality.

ONLY ANÃO

You need quality grapes to produce quality wine. It's the same with coconut water. We are the world's first coconut water to use only 100% Brazilian Anão, a small green coconut variety that produces incredibly hydrating water that is rich in potassium and electrolytes, and contains zero fat and zero cholesterol.

TWO-IN-ONE

In Brazil, these delicious Anão coconuts are so refreshing, people drink two or three per day, cracking them open to enjoy the refreshing and rejuvenating power of the water within. Each bottle of PURE BRAZILIAN contains the equivalent of approximately two fresh Anão coconuts.

LESS CALORIES

An estimated 18% less calories per ounce than other coconut water brands on the market.

NEVER HEATED, NOTHING ADDED

Our water is bottled using a cutting-edge high pressure heatless process, which preserves the just-picked freshness of our product while also extending its shelf life. Our proprietary cold pressing technique protects the clean, crisp flavor and incredible nutritional benefits of our coconut water.

PURE BRAZILIAN SUNSHINE = PURE QUALITY

Our coconuts spend around 500 more hours under the sun than coconuts from Thailand, and this abundance of Brazilian sunshine leads to a better tasting water. Brazil is also the home of the Amazon, one of the richest, purest and most bio-diverse regions in the world — and you really can taste the purity in the water.



HELP SAVE THE AMAZON

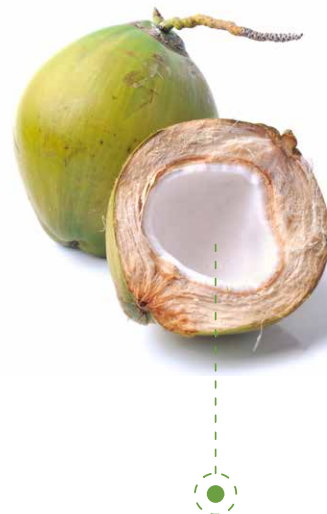
WHY 100% ANÃO COCONUTS?



Many of the coconut waters on the market today are produced using cheap coconut water. The water is often sourced from a giant Asian variety of coconut that is cultivated primarily for its meat (which is ground down and used to make products such as coconut milk and coconut oil).

The water is inferior, and definitely not premium. So if a label does not specify that it is made from Anão coconuts, you should be skeptical of the quality. In Brazil, these delicious Anão coconuts are so refreshing, people drink two to three coconuts per day, cracking them open to enjoy the refreshing and rejuvenating power of the water within. This incredibly hydrating water is rich in potassium and electrolytes, and contains zero fat and zero cholesterol. Plus, it is naturally sweet, with a crisp, clean finish, and without the oily residue and nutty aftertaste of some coconut waters.

Our coconuts are grown in Brazil, home of the Amazon, one of the richest, purest and most biodiverse regions in the world — and you really can taste the purity in the water. Many other brands buy young coconuts that are farmed in areas with high pollution, such as China and Thailand.



You need quality grapes to produce quality wine. It's the same with coconut water. The type of coconuts used to produce the water really matters.

TASTE THE PURE TASTE THE DIFFERENCE

HELP SAVE THE AMAZON

WHEN NATURE SPEAKS,
WE LISTEN



Without nature, we wouldn't be able to bring you this incredible coconut water. So PURE BRAZILIAN has partnered with Conservation International, an organization helping to preserve and protect the world's natural resources, including the precious Brazilian Amazon rainforest. PURE BRAZILIAN donates 1% of coconut water sales to Conservation International to help support their efforts.

For more information, go to natureisspeaking.org and join us in helping CI to make a difference.



1 bottle



12 bottles box