

MORE THAN COFFEE: THE CARE, CRAFT, AND QUALITY BEHIND EVERY CUP OF ORGANO



When you open a sachet of ORGANO coffee, you're getting the result of choices made long before that moment: elections about where to source ingredients, how to process them, and what standards to uphold when nobody's watching.

Most people don't think much about what happens before coffee reaches their kitchen, all the sourcing, testing and manufacturing standards. But these behind-the-scenes decisions determine whether you're getting a product that's just okay or one that's genuinely made with care and that will support your lifestyle.

ORGANO doesn't take the mass-production route. We create Ganoderma-infused beverages through a process that treats quality as essential, from the mountains where our main ingredients are grown to the cup in your hands.

It Starts With Where Things Grow

Great products start with great ingredients. ORGANO sources Ganoderma mushrooms from the Wuyi Mountains in China's Fuzhou region, where these fungi grow naturally on logs in tropical conditions. This specific location matters because Ganoderma needs the right climate and ecosystem to develop properly.

ORGANO is the first North American company partnered with the world's largest certified organic Ganoderma plantation. That partnership means direct access to a supply that meets organic standards and complete traceability. The company knows exactly where the Ganoderma comes from and what conditions it grew in.

Back in 2009, ORGANO and its partners celebrated the groundbreaking opening of the \$240 million Gano Herb Industrial Park, the largest facility of its kind globally. That's a serious commitment to controlling quality from the source rather than just buying ingredients wherever they're cheapest.

Processing That Protects What Matters

How you handle the quality ingredient we grow is what determines whether they keep their beneficial properties or lose them to shortcuts.

Ganoderma spores have incredibly hard shells protecting their contents. A lot of manufacturers just crush everything together, damaging the delicate compounds inside, but ORGANO uses a patented process that cracks the ganoderma shells without destroying the spores themselves. It releases what's inside while keeping everything intact.

This might sound like a technical detail, but it's actually the difference between preserving what makes Ganoderma valuable and settling for a diminished version. The spore-cracking method ORGANO uses keeps the Ganoderma in your coffee at full potency instead of compromising it during processing.

Manufacturing With Real Standards

ORGANO makes its products in cGMP (current Good Manufacturing Practice) certified facilities. This particular certification requires specific protocols for everything from cleanliness to equipment maintenance to employee training. Facilities have to prove they're following these standards consistently through regular inspections.

During our production process, there's continuous testing to keep things consistent from batch to batch. After manufacturing, the final products get tested again to make sure what's on the label actually matches what's in the package.

Since ORGANO operates globally, its products get scrutinized by multiple regulatory agencies like the FDA, Health Canada, the European Food Safety Authority, and importation agencies in other countries. Each one has different requirements, and ORGANO's products have to meet all of them.

In that commitment to quality standards, we also send our products to independent third-party labs for extra testing. These labs check for heavy metals, molds, and other contaminants. We are proud to say that ORGANO consistently passes these tests and often exceeds the standard requirements.

Partners Who Share the Same Standards

Making quality products like coffee and tea, requires working with people who care about the same things. ORGANO partners with manufacturers and suppliers who prioritize ethical harvesting, sustainability, and quality control. These relationships are built on shared values, not just contracts. Through partnerships with shippers like Ware2Go, ORGANO provides customers with a 100% carbon offset shipping network at no extra charge.

On the other hand, many ORGANO products carry certifications like Halal, Organic, Kosher, Gluten-free, and non-GMO. Each one requires meeting specific criteria and going through third-party verification. These certifications make ORGANO products accessible to people who might otherwise have limited choices in Ganoderma-infused beverages.

The ORGANO Value Proposition

When you choose ORGANO coffee, you're getting more than a caffeinated drink. You're getting Ganoderma from a specific region where it grows naturally, ingredients processed with patented methods that keep their beneficial properties and products made in certified facilities and tested multiple times before they reach you.

You're getting transparency about where things come from and how they're handled and also get consistency because the same standards apply to every single batch.

This level of care requires investment in partnerships, facilities, testing, and certifications takes more time and costs more to do right. But it's what separates a product made with intention from one made with whatever's fastest and cheapest.

The coffee you drink matters because you consume it regularly, often every day. What you put in your body should be made with integrity, crafted by people who won't compromise on quality, and backed by transparent processes you can trust. ORGANO built everything around this idea: that the steps you don't see are what turn ingredients into products that earn your fidelity and make your life better. That's our commitment to you.

About ORGANO®

Founded in 2008 as Organo Gold, ORGANO® is dedicated to bringing the benefits of the earth's nutritional riches to people throughout the world through premium products designed for daily use as part of a balanced and active lifestyle.

#WeAreOrgano

<https://organogold.com/en/quality-statement/>

<https://blog.organogold.com/why-mushroom-coffee-is-actually-worth-the-hype-this-fall/>