



~ ESTABLISHED 2017 ~

## Natural Fermented Probiotic Tea

OMBUCHA KOMBUCHA IS A DELICIOUS, NATURALLY BUBBLY, FERMENTED NON-ALCOHOL VITALITY DRINK TO NOURISH YOUR BODY, MIND AND GUT.

RAW

LOW SUGAR

GLUTEN FREE

DAIRY FREE

VEGAN

VEGETARIAN

FLUORIDE FREE

- NO ARTIFICIAL COLOURS
- NO FLAVOURINGS
- NO PRESERVATIVES
- NO SWEETENERS



VITALITY | SPIRIT | CHARACTER

# 3BuCha



**AUTHENTIC  
CRAFT BREWED  
WITH LOVING  
CARE**

## **Our mission ...**

To brew the finest and most authentic kombucha elixir, honouring the timeless life promoting tea as it was traditionally brewed in Ancient China. Passionately hand brewed with love & care in oak barrels, small batches, and infused with positive intentions.

*#FeedYourSpirit*



# DISTINCTLY OMBUCHA

WHY IS OMBUCHA KOMBUCHA NOTHING LIKE COMMERCIAL STORE BOUGHT KOMBUCHA?



**OMBucha is uniquely different, traditional, and authentic.**

**Hand-crafted** in our homemade microbrewery, our Kombucha Tea embodies the very meaning of “soul food”: **rich in antioxidants, bursting with vitamins**, and dense in **gut-healing live cultures**.

Each ingredient is meticulously prepared with love to enrich your spirit from the very first serving. Crack open one of our gorgeous, UV-shielded bottles and quench your thirst for goodness with the **Elixir of Life**’s healing properties, content in the knowledge that with each sip you are nourishing the mind, body and soul.

**OMBucha™’s Kombucha Tea** is handmade each step of the way with painstaking attention to detail, ensuring each concoction of this miracle formula is delivered with unconditional love

# The Ingredients

Kombucha is brewed using specific types of teas, raw organic cane sugar and a Kombucha culture called a SCOBY (a living Symbiotic Culture Of Bacteria and Yeast). This living culture is what digests the sugars and turns them into an elixir full of vitamins, minerals, enzymes and health-giving organic acids. We personally use black teas, purple teas & green teas in our unique blend, alongside distilled water in our brew to produce our classic deep, rich flavour and amber 'booch'.

We only use dark amber glass bottles in our brew, for the same reasons medicines typically appear in amber storage bottles, to preserve the delicate vitamins, minerals, enzymes and health-giving organic acids, shielding them from UV light. Glass is easier to recycle than plastic and more importantly, no harmful chemicals from the plastic can leach into your products. For everyone who sends us back their bottles, we offer free shipping off your next order: Please refer to our Recycle & Save policy online.

# The Bottle



# The Brew

## AUTHENTIC KOMBUCHA

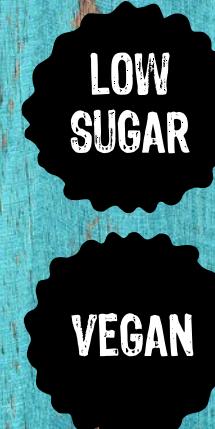
“Traditional tried-and-true Kombucha – straight-up, as-it-comes.

Deep amber, apple cider notes delivering a tart, bubbly brew. Sweet and sour. The perfect pick-me-up.”

**Ingredients:** Distilled fluoride free water, organic raw cane sugar, leaf tea, kombucha culture.

**\*75% less sugar than fruit juice**  
– Enjoy a bottle a day and feel the vitality!

Amount per	100 ml	500 ml
Energy	18 kcal / 75.1 kJ	90 kcal / 377 kJ
Fat	0.1 g	0.5 g
of which saturates	0.05 g	0.25 g
Carbohydrates	4.2 g	21 g
of which sugars	4.2 g	21 g
Fibre	0.5 g	2.5 g
Protein	0.1 g	0.5 g
Salt	1.75 mg	8.75mg



NO ARTIFICIAL COLOURS, FLAVOURINGS, PRESERVATIVES or SWEETENERS  
SUITABLE FOR PALEO/PRIMAL LIFESTYLES, AND  
FOR INDIVIDUALS LOOKING TO REDUCE SUGAR\* /  
REDUCE ALCOHOL† IN THE DIET

†Alcohol is less than 0.5% (approximately 2.5ml per 500ml compared to 23ml per 500ml of beer on average)



OMBucha Kombucha – a truly health promoting live culture, non-alcoholic, alcohol-alternative beverage : ideally suited for the intelligent wellness-conscious individual.

OMBucha Kombucha is founded on the principles of authenticity, being a true health promoting beverage, that is slowly fermented, developing a deliciously refreshing & naturally carbonated 'booch; a healthy biome-focussed vitality drink to nourish the mind, body and gut enjoyed by those engaging in a health & fitness conscious lifestyle and those who do not drink alcohol for religious reasons.



OMBucha is more than a brand. It's a vision, a lifestyle,  
a movement. Will you join us?

## Contact Details

9 Hollybank Road, Wilmslow, SK9 4DR

Phone: 07500 966 094

Email: [hello@ombucha.co.uk](mailto:hello@ombucha.co.uk)

[www.ombucha.co.uk/wholesale](http://www.ombucha.co.uk/wholesale)

~ ESTABLISHED 2011 ~