



# kōcha bucha™

BLACK TEA & SCOBY

## FORMATS & APPLICATIONS



Powders



Functional Foods



Capsules



Tablets



Gummies

## KOMBUCHA POWDER SOLVES THE LIMITATIONS OF LIQUID KOMBUCHA

IMPROVED

- Storage
- Transportation
- Application
- Packaging Format
- Market Expansion

## FERMENTED KOMBUCHA POWDER

Gut health continues to be an important topic as numerous studies have connected the microbiome to various aspects of health, including cognitive health, immunity, mental health, and human performance.

Fermented foods, such as kombucha, are popular as a natural source to support the gut microbiome and digestive health. Using a patented fiber-encapsulation technology, Kocha Bucha solves the limitations of traditional kombucha while still providing the digestive benefits the body craves.\*

## INGREDIENTS AT A GLANCE

Kocha Bucha is a fortified fermented kombucha powder made using black tea and scoby. Delivering a powerful trifecta of prebiotics, probiotics, and enzymes, it is the ultimate boost for your gut health!\*

### Organic Artichoke Inulin

- Prebiotic\*
- Digestive Support\*
- Gut Health\*
- Microbiome Support\*

### Lactobacillus Rhamnosus GG

- Probiotic\*

### Multi Enzyme Blend

- Digestive Health\*

For more information, contact your sales representative or email us at [info@liefraws.com](mailto:info@liefraws.com).

The information provided in this document is for informational purposes only. Any claims should be vetted by your legal and scientific team.

These statements have not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure, or prevent any disease.

