



vitaorganic®

EXPORT





What is Kombucha?



Organic certified according European Union regulations



RAW product



Cholesterol free product



Lactose free product



Product suitable for vegetarians & vegans



Gluten free product



Product with no preservatives



GMO free product



Naturally fermented

Kombucha is a living symbiotic colony of yeast and beneficial bacteria. The culture develops in tea infusion and turns sugar into organic acids and carbon dioxide through natural fermentation. At the same time, it produces a wide variety of other compounds which are detoxifying and nourishing to the human body, including gluconic, lactic and folic acid. The resulting mixture is with high content of B vitamins and a wide range of probiotics (beneficial bacteria Lactobacillus acidophilus and s. Boulardii).

Kombucha is a fermented tea, an ancient elixir used for thousands of years. The most common benefits, attributed to Kombucha, include improved digestion, increased energy and clear mind.

Kombucha is more than just a drink. Its unique flavor is a delight, and its natural carbonation tickles your throat, pointing out that something magical happens. The origins of Kombucha are coming far from centuries. In 250 BC, people of the Yuan dynasty in China consumed a drink from fermented tea. They called it "elixir of immortality". Several centuries later, in Russia, it was known as "tea kvass", in Austria it was called "kombuher" and in America – Kombucha, but to many people it was actually known simply as "Mushroom of Monchuria". Regardless of where you meet it, its name can be translated as "miracle mushroom". And Kombucha translated from Japanese means tea (cha) from seaweed (kombu).

According to a formula, which is transmitted from generation to generation, the tea ferments to create a naturally carbonated elixir designed to recover health, extend longevity and clearing mind.









Organic Kombucha CLASSIC

Ingredients:

Green tea infusion
/filtered water and tea
mixture 2% /White sugar,
Kombucha culture.

Net weight: 330 | 500 ml

Organic Kombucha GINGER

Ingredients:

Ginger, green tea infusion /filtered water and tea mixture 2% /White sugar, Kombucha culture.

Net weight: 330 | 500 ml

Organic Kombucha ROSE

Ingredients:

Green tea infusion /filtered water and tea mixture 2%/, Rose extract, White sugar, Kombucha culture.

Net weight: 330 | 500 ml

Shelf life: 12 months Ambient storage temperature



Kombucha tea has been used for more than 2000 years. It has been extensively studied and applied in several medical directions in Russia, Germany, China, and many other places. This tea is naturally carbonated and has many therapeutic properties, including:

- * Probiotics healthy bacteria;
- * Alkalizes the body balances internal pH;
- * Detoxifies the liver /happy liver = happy mood/;
- * Purifies and regenerates the gallbladder and kidneys;
- * Improves metabolism;
- * Improves digestion;
- * Recovers the connective tissue helps with arthritis, gout, asthma, rheumatism;
- * Relieve constipation;
- * Boost of energy helps with chronic fatigue;
- * Regulates blood pressure;
- * Relieves headaches and migraines;
- * Helps with the clearance of kidney stones;
- * Has high content of antioxidants they destroy free radicals that cause cancer;
- * Has high content of polyphenols;
- * Improves eyesight;
- * Shall applied topically for eczema and helps softening the skin;
- * Prevent atherosclerosis;
- * Accelerates healing of ulcers kills H. pylori upon contact;
- * Helps to fight Candida and yeast infections;
- * Contributes to healthy cell regeneration;
- * Reduces glucose levels.

Simply stated, Kombucha is an all-natural healthy drink, with extremely high levels of probiotics and other healthy amino acids. "Probiotic" literally means "for life". Unlike antibiotics, which kill all bacteria in your body, including useful, probiotics can regenerate the "natural ecology of the intestinal flora". Probiotics contribute to boost immunity, improve mood, fight allergies, detoxify our body and fight disease. However, Kombucha is not a panacea! It brings balance to our body so it can heal itself naturally. It is able to do so much because it works with the immune system of your body.

vitaorganic®

ALL PRODUCTS

VitaOrganic Cheese

GAUDA

Goat

Sheep

WHITE BRINED CHEESE

Goat

Sheep

Cow

YELLOW SEMI-HARD CHEESE

Sheep

Cow

VitaOrganic RAW

CRACKERS

Spirulina

Tomato & Basil

Paprika & Quinoa

Chia

Maca bread

VitaOrganic Drinks

KOMBUCHA

Classic

Ginger

Rose

VitaOrganic Bakery STICKS

Tomato & Basil

Cumin & Coriander

Sesame

WHOLEGRAIN COOKIES

Carob

Apricot & Raisins

Plums & Coconut

GLUTEN FREE COOKIES

Vanilla

Carob & Sesame

Coconut

VitaOrganic Preserves

JAMS

Wild berries

Rose

Rosehip marmalade

Blueberry

Strawberry

Raspberry

Apricot

Plum

Aronia

VitaOrganic Tofu VACUUM PACKED

Natural

Basil

Paprika

MARINATED (JARS)

Natural

Asian Style

Mediterranean Style

Tomato & Basil

VitaOrganic Herbs & Tea

HERBS & TEA MIX

Ironwort (Mountain tea)

Bulgarian Rose Petals

Mint

Chamomile

Marigold

Lemon balm

VitaOrganic tea mix

Magical tea mix

Love tea mix

Freshness tea mix

Invigoration tea mix

Happiness tea mix

Amber tea mix



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