



NET WEIGHT 16 FL OZ (1 PINT) 473 mL

A delicious, effervescent fermentation of sweetened tea, KOMBUCHA is derived from a tea fermentation process that combines precise temperature control and a live SCOBY (Symbiotic Culture of Bacteria and Yeast) culture to extract sugar and replace it with live cultures, and probiotics.

◆ THIS IS A RAW FOOD ◆

Strands of the culture may appear. These are natural, normal and only occur in raw kombucha.

PROBIOTICS ◆ NON-GMO ◆ VEGAN ◆ GLUTEN-FREE

KEEP REFRIGERATED ◆ DO NOT SHAKE
Due to natural fermentation, this product may contain alcohol (less than .5%)

To handle yourself, use your head; to handle others, use your heart.

Donations made to:



THE CLEAN OCEANS PROJECT

OUR VISION IS AN OCEAN FREE OF PLASTIC POLLUTION

www.TheCleanOceansProject.org

831-476-TCOP

info@TheCleanOceansProject.org



Nutrition Facts

Serving Size 8 fl oz (236 mL)
Serving Per Container 2

Amount Per Serving

Calories 30

	% Daily Values*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Sodium 112mg	5%
Total Carbohydrate 12g	4%
Dietary Fiber 0g	0%
Sugars 6g	
Protein 0g	0%

*Percent Daily Values are based on a 2,000 calorie diet.

INGREDIENTS: VIK's Proprietary Tea and Organic Maui Grown Herb Blend, Organic Cane Sugar, Organic Maui Coconut.

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5¢ HI

Enjoy
by:

