



Kombucha Brewers International

Member Directory

March 2021

CONTENTS

The information contained in this directory is intended solely for those who are members of Kombucha Brewers International. This is private information that is not intended to be published or shared through any other venue without the permission of Kombucha Brewers International.

KEY

Brewery Members, BIP & Adjunct

Each entry includes the brand logo, website, tier level, year joined KBI, bio, contact information and social media links. If the year joined has an *, that indicates they are a founding member of KBI. Board Members and KBI Committee members are also designated by title and name of person in that position.

Tier levels are based on annual output of Kombucha by number of gallons produced. These levels are voluntarily provided by each company.

Tier 1: 0 - 25,000 gal annual output

Tier 2: 25,001 – 100,000 gallons produced annually

Tier 3: 100,001 – 250,000 gallons produced annually

Tier 4: 250,001+ gallons produced annually

Affiliates

Each entry includes the brand logo, website, bio, contact information and offer to members (if provided). We recommend all KBI members request a discount or special offer from our affiliates even if one is not listed.

We grow together!

BREWERY MEMBERS

ALMIGHTY KOMBUCHA (CA)



<https://www.facebook.com/almightykombucha/>

T1- 2020

CONTACT DETAILS

Jennifer Lovitz
almightykombucha@gmail.com
831-402-4176

395 Del Monte Center 197
Monterey, CA 93940

Facebook: <https://www.facebook.com/almightykombucha/>
Instagram: <https://www.instagram.com/almightykombucha/>

APPLE BLOSSOM KOMBUCHA CO (MI)



<https://www.appleblossomkombucha.com/>

T1 - 2020

CONTACT DETAILS

Caley Gunthorpe
appleblossomkombucha@gmail.com
630-390-6011

747 Snyder Rd
East Lansing, MI 48823

Facebook: <https://www.facebook.com/Apple-Blossom-Kombucha-1672186349536671/>

Instagram: <https://www.instagram.com/appleblossomkombucha/?hl=en>

AQUELA KOMBUCHA (PRT)



aquelakombucha.pt

T1 - 2020

CONTACT DETAILS

Maria Lima
aquellakombucha@gmail.com
351-927-533-917

Rua Duque de Saldanha 345
Porto, Portugal 4000-008

Facebook: <https://www.facebook.com/aquellakombucha/>

Instagram: <https://www.instagram.com/aquellakombucha/?hl=pt>

ARTIZEN KOMBUCHA (CAN)



<https://www.artizenkombucha.ca/>

T1 – 2018

CONTACT DETAILS

Dasha Smolentseva, Co - Founder
Sebastien Armand
artizenkombucha@gmail.com
613-552-2782

12 Gore St. East
Perth, ON, Canada K7H 1H5

Facebook: <https://www.facebook.com/artizenkombucha/>
Instagram: <https://www.instagram.com/artizenkombucha/>
Twitter: <https://twitter.com/AgapeGardensCan>

ASCENT KOMBUCHA (ID)



<https://www.ascentkombucha.com/>

T1 – 2019

CONTACT DETAILS

Mark Bostleman, Director of Operations
mbostleman@ascentkombucha.com
419-297-0765

Mollie Houkom
mhoukom@ascentkombucha.com
208-569-5185

1420 N Highway 33
Driggs, ID 83422

Facebook: <https://www.facebook.com/ascentkombucha/>
Instagram: <https://www.instagram.com/ascentkombucha/>
Twitter: <https://twitter.com/ascentkombucha>



<https://www.ayatana.eu/>

T1 – 2019

Slovenian kombucha and water kefir producer, focusing on local and regional ingredients. Promoters of fermented foods and beverage and gut health. #CLEANGUTHAPPYBUTT

CONTACT DETAILS

Anze Tomazin, Production and Sales

anze@ayatana.eu

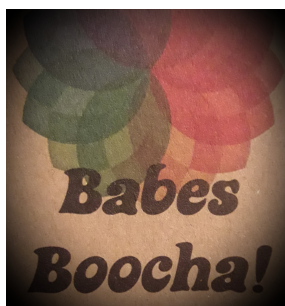
3-864-032-1699

Begunjska cesta 4
Lesce, Slovenia 4248

Facebook: <https://facebook.com/ayatana.eu>

Instagram: <https://www.instagram.com/ayatana.eu/>

BABES BOOCHA! (CAN)



<https://babesboocho.com/>

Small batch brewed kombucha

CONTACT DETAILS

Mel Tremblay, CEO

babesboocho@gmail.com

noslenlem89@gmail.com

519-379-2292
519-378-3392

341611 con2 NDR, RR3 Hanover
Hanover, ON, Canada N4N 3B9

Facebook: <https://www.facebook.com/groups/375679109683891/>
Instagram: <https://www.instagram.com/melsboocha/>

BENDITA KOMBUCHA (URY)



www.benditakombucha.com

The first Uruguayan Kombucha

T1 – 2020

CONTACT DETAILS

Ines Magri, CEO
info@benditakombucha.com
59-899-388-222

25 de Mayo 909, Centro
Maldonado, Maldonado, Uruguay 20000

Facebook: <https://www.facebook.com/benditakombucha/>
Instagram: <https://www.instagram.com/benditakombucha/>

BETTER KOMBUCHA (AL)



betterkombucha

<http://betterkombucha.com/>

T1 – 2021

CONTACT DETAILS

Nancey Legg

betterkombucha@gmail.com

205-873-0258

1500 1st Ave. N, Suite L106, Unit 30
Birmingham, AL 35203

Instagram: <https://www.instagram.com/betterkombucha/>

Twitter: <https://twitter.com/betterkombucha>

BLESSED BOOCH (CA)



www.blessedbooch.com

T1 - 2016

CONTACT DETAILS

Christy Rumbaugh

boochbabes@blessedbooch.com

646-206-5451

347 Myrtle St.
Laguna Beach, CA 92651

Facebook: <https://www.facebook.com/blissfulbooch/>
Instagram: <https://www.instagram.com/blissfulbooch/>

BLISSFUL BOMBOOCH KOMBUCHA (CHN)



<http://www.blissfulbomboochmacau.com/>

T1 - 2019

Born in 2014, Blissful BomBooch Kombucha is originally the product of years of experimentation, fine-tuning and testing by friends and family at The Blissful Carrot Vegetarian Eatery in Macau. We believe that fermentation is an art as much as a microbial science. We have found that small batches, slow fermentation times, a little brewery Feng Shui, and occasionally singing to our scobies makes for the most balanced and flavorful bottle of Kombucha. Blissful Bombooch Kombucha is one of the very few, 100% truly authentic, made in Macau products. We take great pride in keeping the “culture” of one of Asia’s original fermenting traditions alive in everyday drinking habits, bringing new life to the “Cha” culture here in Asia.

CONTACT DETAILS

Alyson Lundstrom, Managing Partner
alyson@macauteaco.com
853-628-75056

Fabio M Silva
fabio@macauteaco.com
853-661-83915

TAIPA Beco Do Penacho, NO. 1-C Vila Taipa Res-Do-Chao D
Taipa, Macau China

Facebook: <https://www.facebook.com/blissfulbombooch/>
Instagram: <https://www.instagram.com/blissfulbombooch/>

BLUE RIDGE BUCHA (VA)



<http://blueridgebucha.com/>

T2 – 2014*

CONTACT DETAILS

Kate & Ethan Zuckerman
kate@blueridgebucha.com
kombucha@blueridgebucha.com
540-221-6500

1809 East Main Street
Waynesboro, VA 22920

Facebook: <https://www.facebook.com/blueridgebucha>
Instagram: <https://www.instagram.com/blueridgebucha/>
Twitter: <https://twitter.com/blueridgebucha>

BONABOOCH KOMBUCHA (CAN)



**BONABOOCH
KOMBUCHA**

<https://www.bonabooch.com/>

T1 - 2019

Bonabooch Kombucha Co. is a small batch kombucha company located in Bonavista, Newfoundland. Our mission is to handcraft the best tasting kombucha you have ever had, using the highest quality local & organic ingredients.

CONTACT DETAILS

Crystal Fudge, Owner / Operator
hello@bonabooch.com

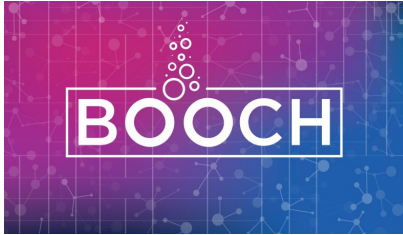
709-468-4468

43 Church Street
Bonavista, NL, Canada A0C 1B0

Facebook: <https://www.facebook.com/BonaboochKombucha>

Instagram: <https://www.instagram.com/BonaboochKombucha/>

BOOCH (KEN)



<https://www.booch.co.ke/>

T1 - 2020

Booch - Kenya's first raw, unfiltered kombucha made from 100% Kenyan ingredients.

CONTACT DETAILS

Alison Root, General Manager

aroot@grounded.co.ke

25-471-150-9502

Levilla Gardens Ndemi Rd
Kikuyu, Kiambu, Kenya 00100

Instagram: https://www.instagram.com/booch_kenya/

BOOCH ORGANIC KOMBUCHA (CAN)



<https://boochorganickombucha.com/>

T3 – 2018

Ontario's Craft Kombucha Company

CONTACT DETAILS

Shannon Kamins, Owner

shannon@boochorganickombucha.com

647-454-5175

Michael Brunelle, Sales

orders@boochorganickombucha.com

519-204-2794

1027 Clarke Road, Unit F & G

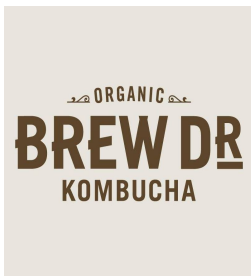
London, ON, Canada N5V3B1

Facebook: <https://www.facebook.com/boochorganickombucha/>

Instagram: <https://www.instagram.com/boochorganickombucha/>

Twitter: <https://twitter.com/organicBOOCH>

BREW DR. KOMBUCHA (OR)



www.brewdrkombucha.com

T4 – 2014*

Craft brewed kombucha made by Townshend's Tea Company. 100% raw and organic with no added juices or flavorings.

CONTACT DETAILS

Matt Thomas, CEO Founder

matt@townshendstea.com

503-477-2997

Tedd Simmons, Digital Marketing Manager

tedd@brewdrkombucha.com

4245 SE Milwaukie Ave
Portland, OR 97202

Facebook: <https://www.facebook.com/brewdrkombucha>

Instagram: <http://instagram.com/brewdrkombucha>

Twitter: <https://twitter.com/brewdrkombucha>

BREWGURU (KOR)



<http://www.mtmudeungkombucha.com/>

T1 - 2016

Mt. Mudeung Kombucha is Korea's first commercial Kombucha Manufacturer. We specialize in producing the finest quality organic Kombucha using Korean herbs and fruits.

CONTACT DETAILS

Daniel Fransham

dan@brewguru.me

82-102-5248-584

21, Gagok-ro 88beon-gil,
Hwado-eup, Namyangju-si
Seoul, Gyeonggi-do, South Korea 12032

Facebook: <https://www.facebook.com/nfuzetee>

Instagram: https://www.instagram.com/mt_mudeung_kombucha/

Twitter: <https://twitter.com/nfuzetee>

BUCHI KOMBUCHA (AUS)



www.buchi.com.au

T1 - 2015

Step inside the Buchi brewery (which is always open to locals) and you will get a sense that this is a project driven by love. A crew of committed fermentos, food artisans, health professionals, and fungi specialists make up the Buchi team. Our motto - 'People, Planet, Profit' - materialized by brewing

kombucha and other gut loving ferments with only the freshest certified organic ingredients and local where-ever possible. Buchi Australia is founded by a Brisbane family with a background in nutrition and organic living and on a mission to connect community, making life bigger, heartier, and healthier!

CONTACT DETAILS

Jason Callender, Director

hello@buchi.com.au

610-434-719-093

Sarah Lantz, Director

610-433-330-365

14 Ruth Miller Cl

Fig Tree Pocket, QLD Australia 4069

Facebook: <https://www.facebook.com/BuchiKombucha/>

Instagram: <https://www.instagram.com/buchikombuchaaustralia/>

BUCHI (NC)



www.drinkbuchi.com

T4 – 2014* KBI Board Member, Zane Adams

CONTACT DETAILS

Sarah Schomber, Co-Founder

Jeannine Buscher, Co-Founder

admin@drinkbuchi.com

katelyn@drinkbuchi.com

zane@drinkbuchi.com

ella@drinkbuchi.com

828-484-8229

242 Derringer Drive

Marshall, NC 28753

Facebook: <https://www.facebook.com/drinkbuchi>

Instagram: <https://www.instagram.com/buchikombucha/>

Twitter: <https://twitter.com/buchikombucha>

BWILD KOMBUCHA (OR)

<http://bwildkombucha.com/>

T1 - 2016

CONTACT DETAILS

Barbara Wildhaber

barbara@bwildkombucha.com

971-242-4047

P.O. Box 1272

Clackmass, OR 97209

Facebook: <https://www.facebook.com/BwildKombucha/>

Instagram: <https://www.instagram.com/bwildkombucha/>

Twitter: <https://twitter.com/BwildKombucha>

CAMELLIA GROVE KOMBUCHA CO (OR)



<https://www.camelliagrove-kombucha.com/>

T1 - 2019

CONTACT DETAILS

Joseph Mayol, Owner

joe@camelliagrove-kombucha.com

209-613-6434

300 NW 8th Ave. Unit 807

Portland, OR 97209

Facebook: <https://www.facebook.com/CamelliaGroveKombucha/>

Instagram: <https://www.instagram.com/camelliagrovekombucha/>

CATHY'S KOMBUCHA (CAN)



<http://www.cathyskombucha.com/>

T1 - 2015

Cathy's Kombucha is a Canadian owned small family business that began in 2011 as a result of Cathy's father having cancer. Out of adversity came this beautiful gift of Kombucha from a monastery in the Quebec region. After the passing of her Dad, Cathy left her teaching position to work with her husband, Brian. Together they enjoy the many experiences and people that Kombucha has brought to their lives.

CONTACT DETAILS

Cathy Kelly, Co-Owner

cathykelly@cogeco.ca

cathy@cathyskombucha.com

905-407-7212

Brian Kelly, Co-Owner

Bkelly6@cogeco.ca

905-407-7211

4283 Taywood Dr.

Burlington, ON Canada L7M 4V1

Facebook: www.facebook.com/CathysKombucha

Instagram: www.instagram.com/Kombucha_Girls

Twitter: www.Twitter.com/CathysKombucha

COASTAL CRAFT KOMBUCHA (NY)



<https://www.coastalcraftkombucha.com/>

T2 - 2017

CONTACT DETAILS

Rachel Rappa
info@coastalcraftkombucha.com
516-778-9678

3567 Lawson Blvd.
Oceanside, NY 11572

Facebook: <https://www.facebook.com/coastalcraftkombucha>
Instagram: <https://www.instagram.com/coastalcraftkombucha/>

COLLINGWOOD KOMBUCHA (CAN)



<https://www.collingwoodkombucha.com/>

T1 - 2018

Collingwood Kombucha Company is in the centre of a 4-season tourist area known as South Georgian Bay, Ontario in Canada. Collingwood is just two hours north of Toronto, it is a popular destination for outdoor recreation enthusiasts and people who make health and wellness a priority. We have kicked off our first year serving our local community a fresh, raw product bottled weekly in house. We are expanding into a small microbrewery and retail store where locals and tourists come to experience all things Kombucha (Taste, Learn, Buy)! Our 6 signature flavors are infused with local organic botanicals that are abundant in this region!

CONTACT DETAILS

Christy Deere, Owner/Brewmaster
Christy@collingwoodkombucha.com
collingwoodkombucha@gmail.com
416-824-3837

4-35 Stewart St
Meaford, ON Canada N4L1J9

Facebook: <https://www.facebook.com/collingwoodkombucha>
Instagram: <https://www.instagram.com/collingwoodkombucha/>

COUNTER CULTURE (FL)



www.drinkliveculture.com

T1 - 2015

It all started with Sally Fallon's Nourishing Traditions in 2005, which prompted me to reexamine my food and beverage choices. At the persistence of my mother, I started brewing kombucha in 2008, according to Sally Fallon's recipe. I began experimenting with flavors and carbonation in 2009. In 2010, I introduced kombucha to our 6-month-old son. By 2013, my family of four was consuming about 2 gallons a week. Now my wish is to share it with the local community.

CONTACT DETAILS

Buster Brown, Co-Owner
buster@drinkliveculture.com
305-834-6774

5775 SW 46 Terrace
Miami, FL 33155

Facebook: www.facebook.com/drinkliveculture
Instagram: www.instagram.com/drinkliveculture
Twitter: www.twitter.com/drinkliveculture

CROSS CULTURE KOMBUCHA (CT)



<http://www.crossculturekombucha.com>

T1 - 2017

CONTACT DETAILS

Liz Ceppos
liz@crossculturekombucha.com
914-417-5556

10 Judith Drive

Danbury, CT 06811

Facebook: <https://www.facebook.com/crossculturekombucha/>

Instagram: <https://www.instagram.com/crossculturekombucha/>

CULTURA VIVA (ITA)

T1 - 2020

MicroBrewery

CONTACT DETAILS

Stefano Zenezini, Co-Founder

zenezinistefano@gmail.com

39-1513-802-4148

Viale Jacopone 26,
Collazzone, Italy 06050

CULTURE SHOCK KOMBUCHA (CAN)



<https://www.cultureshockkombucha.com/>

Culture Shock Kombucha is lovingly crafted on the shores of Lake Huron by two Registered Holistic Nutritionists. Specializing in digestive health, our philosophy is to use only the finest ingredients, including reverse osmosis water, locally sourced tea, and freshly juiced whole foods. CSK products are raw, live, organic, gluten free, vegan, and brewed using traditional fermentation techniques. From our gut to yours.... Enjoy!

T1 -2020

CONTACT DETAILS

Shannon Shurgold, Co-Owner

cskbrewery@gmail.com

519-872-3296

Laura Rideout
519-630-8848

23 Main Street West, P.O. Box 664
Grand Bend, ON Canada NoM1To

Facebook: www.facebook.com/cskbrewery
Instagram: www.instagram.com/csk_brewery

CULTURED FERMENTS CO, LLC (MI)



<https://www.drinkcultured.com/>

T1 - 2017

Cultured Kombucha began while adventuring in the mountains of Nepal. We stumbled upon a monastery where we fell in love with the fermented potion called Kombucha. We watched the celestial virgins harvest the sacred tea by the light of a full moon. The monks then blessed these leaves with tears as they rolled them into beads of joy. We sat in silence for ten days and watched their hard work ferment, while being taught their virtuous practices. Just Kidding, Cultured Ferments Co. makes really good Kombucha. Their passion is to educate people on the health of fermented foods and cultures. Join our journey. Eat cultured. Drink cultured. Be Cultured.

CONTACT DETAILS

Courtney Lorenz, Owner/Operator
culturedfermentsco@gmail.com
517-206-1960

Katie Moyer, Sales and Marketing
culturedfermentsco@gmail.com

3842 Jupiter Crescent Dr.
Traverse City, MI 49685

Facebook: <https://www.facebook.com/CulturedKombucha/>
Instagram: <https://www.instagram.com/culturedkombucha/>
Twitter: <https://twitter.com/DrinkCultured>

CULTURED KOMBUCHA (CAN)



<https://culturedkombucha.ca/>

T1 - 2020

Small batch handcrafted artisanal kombucha

CONTACT DETAILS

Christine Susut, Owner
christine@culturedkombucha.ca
250-813-1769

626 Esquimalt Rd, Unit 5
Victoria, BC Canada V8T3L4

Facebook: <https://www.facebook.com/kombuchavictoria/>
Instagram: https://www.instagram.com/cultured_kombucha/

CULTURED LEAF KOMBUCHA (MD)



<http://www.culturedleaf.com/>

T1 - 2019

Supplying our community with consciously crafted, raw, living micro-brewed Kombucha.

CONTACT DETAILS

Jodi Jones, Owner
jodi@culturedleaf.com
301-465-0108

4942 Red Hill Rd

Keedysville, MD 21756

Facebook: <https://www.facebook.com/culturedleaf/>

DEAN'S ZESTY BOOCH (MT)



<http://deanszestybooch.com/>

T1 - 2016

Nestled in between Wildrye Distilling and 406 Brewing Company at 111 E. Oak St., Dean's Zesty Booch adds an array of sparkling Kombucha flavors to the already stellar lineup of food and beverage options in the Cannery District neighborhood. We brew our product to full-strength, fermenting with pure filtered water, all-organic teas, and pure organic cane sugar. We infuse our finished Kombucha with whole organic fruits and in-house cold-pressed organic fruit juices to make the most zesty and flavorful product we possibly can.

CONTACT DETAILS

Dean Wakerlin
joe@deanszestybooch
info@deanszestybooch.com
406-577-2444

111 E. Oak St., Unit 1F
Bozeman, MT 59715

Facebook: <https://www.facebook.com/DeansZestyBooch>
Instagram: <https://www.instagram.com/deanszestybooch/>

DEANE'S KOMBUCHA (MN)



www.deaneskombucha.com

T1 - 2014*

Deane's Kombucha is a refreshing, naturally carbonated, non-alcohol alternative with a clean, crisp flavor--packed with probiotics, amino acids, and enzymes for your health and vitality!

We start with a Kombucha culture, organic green tea, and organic cane sugar. After fermenting our Kombucha in oak barrels, we add small amounts of organic fruit to give each signature flavor its unique characteristics. Hand crafted in Minneapolis, MN.

CONTACT DETAILS

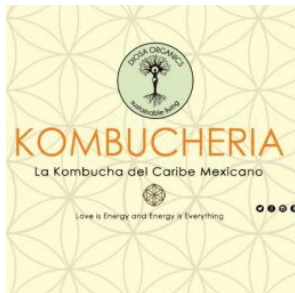
Bryan Deane Bertsch, Owner
bryan@deaneskombucha.com
612-388-7667

Davianne Bertsch, Operations Manager
davianne@deaneskombucha.com
612-306-4913

326 11th Ave N
Hopkins, MN 55343

Facebook: <https://www.facebook.com/DeanesKombucha>
Twitter: <https://twitter.com/DeanesKombucha>

DIOSA ORGANICS (MEX)



<https://www.facebook.com/diosaorganics/>

T1 – 2019

Mexican Artisanal Kombucha and Probiotic Brewery, Superfoods, Sustainable Living Brand

CONTACT DETAILS

Brett Acker, Owner-Brewer
diosaorganick@gmail.com
52-198-4118-5017

facturasdiosa@gmail.com
beachboyacker34@gmail.com

28 Entre 25 Y 30 AV, Quintas Del Carmen
Solidaridad, Quintana ROO, Mexico 77720

Facebook: <https://www.facebook.com/diosaorganics/>
Instagram: <https://www.instagram.com/diosaorganics/>
Twitter: <https://twitter.com/diosaorganics>

DOMINGA KOMBUCHA (MEX)



<http://domingakombucha.mx/>

T1 – 2020

Kombuchería Dominga

CONTACT DETAILS

Dominique Gendreau Millet, Owner

dgmillet@gmail.com

52-222-451-1713

3 er retorno calle sur 32

La Concepcion Buenavista Puebla, Puebla, Mexico 72176

Instagram: <https://www.instagram.com/dominga.kombucha/>

DR HOPS KOMBUCHA BEER (CA)



<http://drhops.com/>

T1 – 2018

CONTACT DETAILS

Joshua Rood - Managing Member
joshua@drhopskombuchabeer.com
310-916-8090

1933 Davis Street, Suite 287
San Leandro, CA 94577

Facebook: <https://www.facebook.com/DrHopsKombuchaBeer/>
Instagram: <https://www.instagram.com/DrHopsKB/>
Twitter: <https://twitter.com/DrHopsKB>

EARTHLING KOMBUCHA (TWN)

www.earthlingkombucha.com

T1 - 2019

CONTACT DETAILS

Michael Nystrom, Chairman
taipeibeat@gmail.com
886-965-659-294

Samantha Nystrom
lohastraveler@gmail.com

3F, No.10, Alley 69, Lane 280, Sec. 6, Minquan E. Road, Neihu District
Taipei City, Taipei, Taiwan 11483

EAST COAST KOMBUCHA COMPANY (CT)



<http://www.eastcoastkombucha.com>

T1 – 2018

Company Description: East Coast Kombucha Company strives to produce and distribute the best tasting, highest quality Kombucha in the Northeast and beyond. We are committed to positively affecting our customers, our community and to the environment.

CONTACT DETAILS

Steve Gaskin, CEO, Co-Founder

sg@eastcoastkombucha.com

203-904-2121

57 Chestnut Street

South Norwalk, CT 06854

Facebook: <https://www.facebook.com/eastcoastkombucha/>

Instagram: <https://www.instagram.com/eastcoastkombucha/>

ELEMENTAL KOMBUCHA (MEX)



www.elementalkombucha.com

T-1 2018

CONTACT DETAILS

Miguel Pena, General Manager

mipeleon@gmail.com

52-1442-202-0576

Av Fray Junipero Serra no. 16950 Bodega 3 Fracc, Los Huertos

Sotavento, Mexico 76148

Facebook: <https://www.facebook.com/kombuchaelemental/>

Instagram: <https://www.instagram.com/elementalkombuchaagro/>

ELIXIR KOMBUCHA (KY)



<http://www.elixirkombucha.com>

T1 - 2016

We are ELIXIR. Our kombucha is handcrafted in small batches in the wonderfully weird city of Louisville, KY. Louisville Cultured, Raw, Local and Weird.

CONTACT DETAILS

Corey & Danielle Wood
Ryan Cheong
elixirkombucha@gmail.com
502-939-3930

1812 W. Muhammad Ali Blvd.
Louisville, KY 40223

Facebook: <http://www.facebook.com/elixirkombuchaLOU>
Instagram: http://www.instagram.com/elixir_kombucha

EMPRESS (NOR)



<http://www.empressbrew.no/>

T1 - 2020

Non-alcoholic brewery

CONTACT DETAILS

Christer Andersson, Co-Founder & Brew Master
christer@empressbrew.no
479-327-7795

Anna Karenina Anda
annaka@empressbrew.no
474-548-7540

Lienga 6
Trollaasen, Viken, Norway 1182

Facebook: <https://www.facebook.com/drinkempress>
Instagram: <https://www.instagram.com/drinkempress/>

ENSIGN BEVERAGE (NE)



<https://ensignbeverage.com/>

T1 - 2019

Ensign Beverage is in the business of producing low sugar/no sugar non-alcoholic beverages as an alternative to the current soda market. #Kombucha #BrewedTeas

CONTACT DETAILS

Jessi Hoeft, Owner

jessi@ensignbeverage.com

402-469-2828

119 N Saint Joseph Ave
Hastings, NE 68901

Facebook: <https://www.facebook.com/ensignbeverage/?ref=bookmarks>

Instagram: <https://www.instagram.com/ensignbeverage/?hl=enRyan Cheong>

THE FEDERAL BREWING COMPANY (MD)



www.fedbrew.com

T1 - 2017

The Federal Brewing Company is located in a historic c. 1918 bank building adjacent to the beautiful Marshyhope Creek. Eat, drink and be happy! Whether you are a biker, paddler, or just looking to connect with your friends, celebrate at Fed Brew, your "Third Place."

(Third Place: In community building, the third place (or third space) is the social surroundings separate from the two usual social environments of home ("first place") and the workplace ("second place").

CONTACT DETAILS

Gayle Galbraith
gayle@fedbrew.com
215-275-0009

102 S. Main St.
Federalsburg, MD 21632

Facebook: <https://www.facebook.com/fed.brew>
Twitter: <https://twitter.com/fedbrew>

FERMENSCH KOMBUCHA (CA)



www.fermensch.com

T1 - 2016

CONTACT DETAILS

Chad Huniu, Co-Founder
chad@fermensch.com
714-588-8751

Norman Huniu, Co-Founder
norman@fermensch.com
714-588-8753

16422 Sundancer Lane
Huntington Beach, CA 92649

Facebook: <https://www.facebook.com/fermensch/>
Instagram: <https://www.instagram.com/fermensch/>

FERMENTATION FARM (CA)



<http://www.fermfarm.com>

T1 - 2016

Founded in 2014 through the fundamental belief that a “Healthy Gut = Strong Immune System,” Fermentation Farm is a community of people that cares deeply about reconnecting with handcrafted, traditional foods that are dense in nutrients. Specializing in probiotic-rich and restorative foods that also contain B vitamins, electrolytes, collagen, and minerals that are necessary for proper gut and immune system and overall body wellness, Fermentation Farm serves the general public with the aim to heal.

CONTACT DETAILS

Dr. Yasmine Mason, Owner

dryas@fermfarm.com

949-375-7319

Brad Hill, Sales and Marketing

brad@fermfarm.com

760-716-3750

1125 Victoria Street Suite R

Costa Mesa, CA 92627

Facebook: <https://www.facebook.com/FermentationFarm/>

Instagram: <https://www.instagram.com/ferm.farm/>

Twitter: <https://twitter.com/fermfarm>

FINE FEATHERS KOMBUCHA CO. (CA)



www.finefeatherskombucha.com

T1 - 2015

After years of fermentation adventures, love for quality tea, and passion for handcrafting, Fine Feathers Kombucha was officially born in 2012 in Jodine’s sunny hometown of Long Beach,

California. We wholeheartedly stand behind all the health benefit claims that kombucha and fermented foods have to offer, as we have experienced many of them ourselves for years. Our kombucha facility was designed and set up to enable us to take the quality and taste of our “home-made approach” on a commercial level and we are proud of every single hand-crafted bottle.

Our focus remains on staying local and growing sustainably/responsibly. We believe that our approach is the only way for our company to continuously provide the same level of quality in our products, the most direct way to positively impact our community, and to inspire sustainability, innovation, environmental consciousness, and ethical business practices.

CONTACT DETAILS

Jodine West, Owner/Operator
jodine@finefeatherskombucha.com
562-552-6692

Jay Penev, Owner/Operator
jay@finefeatherskombucha.com
562-481-8352

Claire Kim
ff.kombucha@gmail.com

2296 Long Beach Blvd.
Long Beach, CA 90806

Facebook: <https://www.facebook.com/finefeatherskombucha>

Instagram: <https://instagram.com/finefeatherskombucha/>

Twitter: <https://twitter.com/FFKombucha>

FISHEYE KOMBUCHA (NE)



<http://www.fisheyekombucha.com>

T1 – 2018

Omaha, Nebraska's Kombucha - Drink the Good Life!

CONTACT DETAILS

Jason Miller, Co-owner/operator
fishyekombucha@gmail.com
309-838-0859

Sara Hinrichs
fishyekombucha@gmail.com
308-520-6704

6535 Spencer St
Omaha, NE 68104

Facebook: <http://www.facebook.com/FishEyeKombucha>
Instagram: <http://www.instagram.com/fisheyekombucha>
Twitter: <http://www.twitter.com/fisheyekombucha>

FIX8 (GBR)



<https://www.fix8.com/>

T1 – 2019

The Fix for the fermentally-fixated

CONTACT DETAILS

Michael Eldridge, Founder
michael@fix8.com
44-784-120-4180

Freya Twigden
freya@fix8.com
44-782-554-9053

Unit Fo4, Parkhall Business Centre
London, UK SE21 8EN

Instagram: <https://www.instagram.com/fix8onthis/>

FLORA KOMBUCHA (TN)



www.florakombucha.com

T1 - 2020

Fermented Diversity ● Enhancing the Good Inside You

CONTACT DETAILS

Kevin Breier, Co-Founder / Managing Member

fermentalventures@gmail.com

865-377-9055

Robert Wade

415-792-2006

5201 Kingston Pike #1 STE 227

Knoxville, TN 37919

Facebook: <https://www.facebook.com/Flora-Kombucha-103423457688428/>

FOLIZ KOMBUCHA (FRA)



<https://www.folizkombucha.fr/>

T1 - 2020

Kombucha microbrewery in the south of France.

CONTACT DETAILS

Charline Rey

brasseurspassion@gmail.com

33-647-968-236

2 Chemin de Ronde
Cologne, Midi-Pyrenees, France 32430

Facebook: <https://www.facebook.com/folizkombucha/>

Instagram: <https://www.instagram.com/folizkombucha/?hl=fr>

FOLK BREWING COMPANY (NV)



www.folkbrewing.com

T1 - 2015

FOLK Kombucha is '*The Original Lake Tahoe Kombucha*'. Our brewery is located at Lake Tahoe, a majestic setting for a company guided and surrounded by Nature's essential wisdom. Our water is sourced from Lake Tahoe, the largest freshwater lake in the Sierra Nevada and one of the three clearest alpine lakes in the world.

CONTACT DETAILS

Jennie Fairchild
jenniefairchild@yahoo.com
info@folkbrewing.com

775-393-9588

P.O. Box 285
Glenbrook, NV 89413

Facebook: <https://www.facebook.com/folkbrewing>

Instagram: <https://www.instagram.com/folkbrewing/>

GNARBUCHA (FL)



<https://gnarbucha.com/>

T1 – 2018

CONTACT DETAILS

Chris Prevatt
chris@gnarbucha.com
904-508-3330

1257 Mayport Rd
Atlantic Beach, FL 32233

Facebook: <https://www.facebook.com/gnarbucha/>
Instagram: <https://www.instagram.com/gnarbucha/?hl=en>

GOODMORE KOMBUCHA (CAN)



<http://www.goodmorekombucha.com>

T1- 2018

CONTACT DETAILS

Alexis Moore
hello@goodmorekombucha.com
902-789-4877

300 Prince Albert Rd. Unit 105
Dartmouth, NS Canada B2Y 4J2

Facebook: <https://www.facebook.com/goodmorekombucha/>
Instagram: <https://www.instagram.com/goodmorekombucha/>

GT'S LIVING FOODS (CA)



<http://www.gtslivingfoods.com/>

T4 – 2014*

CONTACT DETAILS

GT Dave, Founder
gtdave3@gmail.com
310-966-7641

Amanda Milewski
amanda@synergydrinks.com

Millennium Products, Inc.
P.O. Box 2352
Beverly Hills, CA 90213

Facebook: <https://www.facebook.com/GTSynergyKombucha>
Instagram: <https://www.instagram.com/gtskombucha/>
Twitter: <https://twitter.com/gtskombucha>

HAPPY BELLY FERMENTS (NZL)



<https://www.happybellyferments.com/>

Happy Belly Ferments is a small brewery in Greytown, New Zealand specialising in Kombucha and Water Kefir

T1 - 2019

CONTACT DETAILS

Jo Kempton, Owner/Operator

jokempton@hotmail.com

64-211-510-914

70 Bidwills Cutting Road, RD 1
Greytown, Wairarapa, New Zealand 5794

Facebook: <https://www.facebook.com/happybellyferments>

HAPPY BELLY KOMBUCHA (CAN)



<http://www.happybellykombucha.com>

T1 - 2018

CONTACT DETAILS

Victoria Lundgard
victoria.happybellykombucha@gmail.com
587-888-1689

Chas Lundgard
chas.happybellykombucha@gmail.com
403-880-1518

7005 Fairmount Drive SE, 4150
Calgary, AB Canada T2H0X6

Facebook: <https://www.facebook.com/HappyBellyKombucha/>
Instagram: <https://www.instagram.com/happybellykombucha/>
Twitter: <https://twitter.com/hbkombucha?lang=en>

HAPPY KOMBUCHA (COL)



<https://happykombuchalab.com/>

T1 – 2020

Located in Colombia. South America. Our mission is to grow this company as much as we can so we can plant 1 billion trees in the next 30 years. We support local and organic small farmers, and we have a zero waste and negative carbon projects.

CONTACT DETAILS

Camilo Reyes, CEO

camilo.reyes.q@gmail.com

319-576-4980

Laura Escobar

lauraescobar@gmail.com

350-241-6949

Carrera 22, # 75 - 18

Bogota, Bogota, Colombia 110221

Facebook: <https://es-la.facebook.com/happykombuchasecretlab/>

Instagram: <https://www.instagram.com/happykombuchacol/>

HAPPY LEAF KOMBUCHA (CO)



HAPPY LEAF
KOMBUCHA

<https://www.happyleafkombucha.com/>

T1 - 2020

CONTACT DETAILS

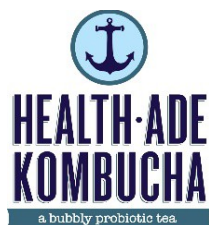
Jennifer Lyons
jenni@happyleafkombucha.com
248-719-8011

Mike Burns
mike@happyleafkombucha.com

5805 W. 6th Ave. Suite 1A
Lakewood, CO 80214

Facebook: <https://www.facebook.com/HappyLeafKombucha>

HEALTH-ADE (CA)



www.health-ade.com

T4 – 2014* KBI Treasurer, Justin Trout

Health-Ade Kombucha was founded in 2012 by Daina Trout, her husband Justin, and best friend Vanessa Dew, with a tiny credit card and a big dream: to brew the best tasting and highest quality kombucha you can buy. They stop at nothing to make real food and real kombucha, like ferment 100% in glass to prevent plastic and metal leaching, produce in super-small 2.5-gallon batches for premium quality, and flavor only with the highest quality ingredients possible, like raw cold-pressed juice from organic produce. Los Angeles-based Health-Ade is proud to be certified organic, non-GMO, kosher, vegan, raw, and gluten-free, and currently has 13 delicious flavors distributed across 6,000+ stores nationwide. The company has quadrupled in size each year since its inception and is thrilled to be one of the fastest growing and top performing national brands in the marketplace. No matter how much Health-Ade expands, they will never compromise on quality and will remain true to their original mission: to inspire others to do what they have successfully learned to do in business —FOLLOW YOUR GUT! For more information, please visit <http://health-ade.com>

CONTACT DETAILS

Daina Trout
daina@health-ade.com
844-FERMENT

Justin Trout
justin@health-ade.com

Vanessa Dew
vanessa@health-ade.com

2012 Abalone Ave., Suite A
Torrance, CA 90501

Facebook: <https://www.facebook.com/HealthAde>

Instagram: <http://instagram.com/healthade>

Twitter: <https://twitter.com/HealthAde1>

HEX FERMENTS (MD)



<https://www.hexferments.com/>

T1 – 2019

HEX Ferments uses the traditional method of fermentation to preserve and transform local, organic produce into nourishing foods – presently: unique sauerkrauts, kimchi, seasonal ferments, and kombucha tea.

CONTACT DETAILS

Meaghan, Microbial Stewards

email@hexferments.com

410-775-5044

Shane

orders@hexferments.com

417 Benninghaus Rd.
Baltimore, MD 21212

Facebook: <https://www.facebook.com/hexferments>

Instagram: <https://www.instagram.com/hexferments>

Twitter: <https://twitter.com/hexferments>

HIGH COUNTRY KOMBUCHA (CO)



www.hckombu.com

T4 – 2014* KBI Board Member, Ed Rothbauer

High Country Kombucha is brewed high in the Colorado Rocky Mountains with only pure spring water. All ingredients are sourced in their organic form and concentrated flavoring is never used.

CONTACT DETAILS

Steve Dickman
970-328-1827

Ed Rothbauer
ed@rockymountaincultures.com
970-376-6104

P.O. Box 5278
Eagle, CO 81631

Facebook: <https://www.facebook.com/HighCountryKombucha>
Twitter: <https://twitter.com/HCKombucha>

HIPPIE KOMBUCHA (AUS)



<http://hippiefoodcompany.com/>

T1 – 2019

Brewing since 1995, Hippie is a full flavored Kombucha brewed in Western Australia. Our family of brewers believe it should never cost the earth to help heal your guts, that's why environment & community are at the center of everything we do.

CONTACT DETAILS

Rob Whyte, Director
rob@webposty.com
61-414-968-889

Greg Culver
team@hippie.com.au

Walters Drive, Osborne Park
Perth, WA Australia 6007

Facebook: <https://www.facebook.com/hippiekombucha>
Instagram: <https://www.instagram.com/hippiekombucha/>

HOOCHY BOOCH KOMBUCHA (CAN)



<http://www.hoochybooch.com>

T1 - 2019

CONTACT DETAILS

Kristin Zerbin

thefolks@hoochybooch.com

1-778-317-9171

400 Industrial Ave

Vancouver, BC Canada V6A 2P3

Facebook: <https://www.facebook.com/hoochybooch/>

HOTI (HEALTHY ON THE INSIDE) (AUS)



<http://www.hoti.com.au>

T1 - 2018

CONTACT DETAILS

Helen Tricarico

helen@hoti.com.au

61-041-814-2566

156 Byrne Street

Millbank, QLD Australia 4670

Facebook: <https://www.facebook.com/HealthyontheinsideHOTI>

HUMM KOMBUCHA (OR)



www.hummkombucha.com

T4 – 2014* KBI Board Member – Jamie Danek

Humm is one of the most drinkable Kombucha's and a fan favorite amongst families, kids, and people on the go. Founded in 2009 as Kombucha Mama by friends and home brew kombucha enthusiasts Jamie Danek and Michelle Michell, the company has grown to become one of the country's most well-loved and fastest growing kombucha brands. From the company's early days brewing in the founders' kitchen through its movement to a full-scale brewery, Humm Kombucha has remained focused on taste, accessibility, and overall wellness because health & happiness go hand in hand.

CONTACT DETAILS

Jamie Danek, Founder

jamie@hummkombucha.com

541-306-6329

Michelle Mitchell, Founder

hello@hummkombucha.com

215-896-5333

20720 NE Brinson Blvd

Bend, OR 97701

Facebook: <https://www.facebook.com/hummkombucha>

Instagram: <http://instagram.com/hummkombucha>

Twitter: <https://twitter.com/hummkombucha>

IDAHO KOMBUCHA CO. (ID)



www.idahokombucha.com

T1 - 2015

We're a mom-and-pop operation making the best kombucha we know how using only organic ingredients and lots of love.

CONTACT DETAILS

Mike Landa, Owner
mike@idahokombucha.com
208-869-7352

5379 Kendall St.
Boise, ID 83706

Facebook: <https://www.facebook.com/idahokombucha>

INNATE WELLNESS LLC (CO)



<https://www.innatewellness.online/>

T1 - 2020

Nutritional Therapy Practitioner

CONTACT DETAILS

Colleen Rafferty
innatewellnessnutrition@gmail.com
720-771-3216

476 E 7th Ave.
Durango, CO 81301

Instagram: https://www.instagram.com/innate_wellness/

ISA KOMBUCHA (SVN)

<http://www.isakombucha.com/>

T1 - 2020

Freshest ingredients Kombucha from Slovenia

CONTACT DETAILS

Robert Antunovic, President

robert@isakombucha.com

38-670-663-794

Hrvatski Trg 2, Hrvatski Trg

Ljubljana, Ljubljana, Slovenia 1000

J'S KOMBUCHA (MN)



<http://www.jskombucha.com/>

CONTACT DETAILS

Jason Wagner

jason@jskombucha.com

jason.thomas.wagner@gmail.com

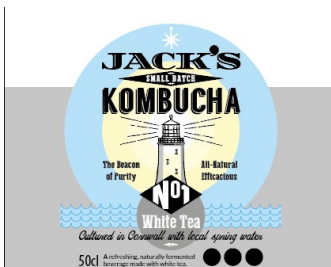
612-354-9228

755 North Prior Avenue, Suite 348

St. Paul, MN 55104

Twitter: <https://twitter.com/JKombucha>

JACKS KOMBUCHA (GBR)



www.jackskombucha.com

T1 - 2020

Organic Cornish Kombucha

CONTACT DETAILS

Tim Orr, Owner

hello@jackskombucha.com

tim@thelostadventure.com

44-797-118-3034

Rose Cottage, Trevessack Farm

Constantine, Cornwall, UK TR11 5RS

Facebook: <https://www.facebook.com/Jacks-Kombucha-645643429239032/>

KAI KOMBUCHA (TWN)



<https://www.kaikombucha.com/>

T1 - 2020

CONTACT DETAILS

Ross Fynn, Founder

rosswf@gmail.com

886-090-235-9055

Cindy Fynn

contact@kaikombucha.com

台北市士林區東山路 25 巷 30 號

Taipei, Taipei, Taiwan 111

Facebook: <https://www.facebook.com/kaikombucha>

Instagram: <https://www.instagram.com/kaikombucha/>

KARMA KOMBUCHA (FRA)



www.karmakombucha.com

T3 – 2018

It is a journey across countries and cultures, encountering local, ancestral recipes from all over the world. It is a journey in search of authenticity, pureness, freshness, and fairness. It is a journey at nature's very heart, striving to eke out the unique taste and surprising qualities of plants and fruits, which are so beneficial to our health, so delicate on our taste buds. It is a journey that led the company to establish itself in Erquy, Brittany, where the factory, opened in April 2014, was able to begin activity in its own image of simplicity, modernity, and truth. On this journey we always strive to improve the quality of our products and look to get the best out of nature without doing it any harm.

CONTACT DETAILS

Laurent Coulloumme-Labarthe, Founder

laurent@biogroupe.com

33-296-714-164

Lili Coulloumme-Labarthe, Brand Manager

lili@biogroupe.com

Biogroupe 11 rue Robert Surcouf

Erquy, Brittany, France 22430

Facebook: <https://www.facebook.com/karmakombucha/>

Instagram: <https://www.instagram.com/karma.kombucha/>

Twitter: <https://twitter.com/karmakombucha1/>

KATALYST KOMBUCHA (MA)



<http://katalystkombucha.com/>

T2 – 2014*

Artisan Beverage Cooperative was founded in 2013 by the owners of Katalyst Kombucha, LLC and Green River Ambrosia, LLC. Katalyst had been producing kombucha teas since 2005 in Greenfield, Massachusetts and Green River Ambrosia began producing meads and Ginger Libation at the Katalyst brewery in 2007. As each company developed independently it became clear that by fully joining forces the mission of each company could be fulfilled more effectively and all the operations could become more efficient.

Our Guiding Principles

- Trade directly with local farmers when possible and purchase internationally from democratically organized small farmer cooperatives.
- Pay producers a price that provides a stable income and ability to invest in their communities.
- Provide high-quality products.
- Support sustainable farming practices.
- Build a democratically run cooperative workplace.
- Develop environmentally-sound business practices.

CONTACT DETAILS

Garth Shaneyfelt, General Manager

info@artbev.coop

413-773-9700

Sandon Pearson

413-522-2007

324 Well St

Greenfield, MA 01301

Facebook: www.facebook.com/katalystkombucha

Instagram: <https://www.instagram.com/KatalystKombucha/>

Twitter: <https://twitter.com/KatalystKombuch>

KATAMA KOMBUCHA (MA)



<https://www.theportsupply.com/en/store/Katama-Brewing-Co/433448>

T1 – 2020

CONTACT DETAILS

James Walters, Owner

jwaltas@gmail.com

617-6451-502

342 State Rd.

Vineyard Haven, MA 02568

Facebook: <https://www.facebook.com/KatamaBrewingCompany/>

KATBOOCHA (NY)



<https://www.katboocha.com/>

T1 – 2018

CONTACT DETAILS

Katarina Schwarz, Owner

katboocha@gmail.com

585-905-7315

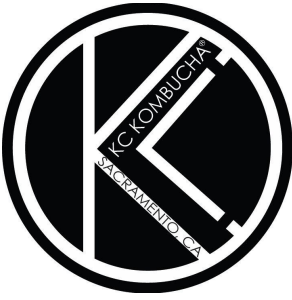
97 Railroad St.

Rochester, NY 14609

Facebook: <https://www.facebook.com/katboocha>

Instagram: <https://www.instagram.com/katboocha/>

KC KOMBUCHA (CA)



<http://www.kc-kombucha.com>

T1- 2019

We are a Sacramento, CA based company brewing small batch kombucha using our custom blend of teas and flavoring

CONTACT DETAILS

Courtney Edwards, Owner

kckombucha@gmail.com

916-833-5064

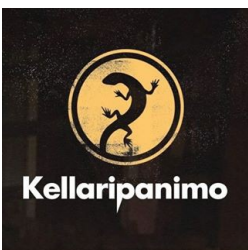
3326 Broadway
Sacramento, CA 95817

Facebook: <https://www.facebook.com/kckombucha/>

Instagram: <https://www.instagram.com/kckombucha/>

Twitter: <https://twitter.com/Kckombucha>

KELLARIPANIMO (FIN)



<http://www.kellaripanimmo.fi/>

T1 – 2017

CONTACT DETAILS

Henri Sainio, CEO

henri@kellaripanimmo.fi

35-840-350-0363

Kellaripanimo / Chablue Oy, Arimontie 26
Keuruu, Keski-Suomi, Finland 42720

Facebook: www.facebook.com/kellaripanimo
Instagram: www.instagram.com/kellaripanimo
Twitter: www.twitter.com/kellaripanimo

KEVITA MASTER BREW KOMBUCHA (IL)



<http://kevita.com/>

T4 - 2014

CONTACT DETAILS

Michael Meagher, PRODUCTION/FERMENTATION MANAGER, R&D
michael.meagher@pepsico.com
805-200-2218

Anup Shah
anup.shah@pepsico.com

555 West Monroe Street
Chicago, IL 60661

Facebook: <http://www.facebook.com/KeVitaDrinks>
Instagram: <http://instagram.com/kevitadrinks>
Twitter: <https://twitter.com/KeVitaDrinks>

KINE KOMBUCHA (WA)



<https://www.kinekombucha.com>

T1 – 2021

Small batch hard kombucha brewery in NW WA

CONTACT DETAILS

Adam Stacey, Owner

adam@kinekombucha.com

360-483-7790

info@kinekombucha.com

102 Everson Rd.

Everson, WA 98247

Facebook: <https://www.facebook.com/kinekombucha>

Instagram: <https://www.instagram.com/kinekombucha/>

KOMBAT-CHA (NY)



<https://www.kombatcha.com/>

T1 – 2019

Kombating toxins with Kombucha that tastes great! Brewed in The Hamptons.

CONTACT DETAILS

Charity Robinson, President

charityjoymovement@gmail.com

224-256-6743

Romi Sloan

romi@gardensbyromi.com

631-287-7664

11 William street

Sag Harbor, NY 11963

Facebook: <https://www.facebook.com/Kombat-cha-102545181096570/>

KOMBOOCHO BREWING (WI)



<https://komboocho.com/>

T1 – 2019

Komboocho Brewing's mission is to make the world a healthier, happier place by distributing a healthy choice beverage to businesses and homes. Our products are made with local honey and organic ingredients.

CONTACT DETAILS

Aaron Axelsen, Owners / Founders

Doug Grall, Owners / Founders

info@komboocho.com

262-458-6480

P.O. Box 600

Whitewater, WI 53190

Facebook: <https://www.facebook.com/komboocho/>

Instagram: <https://www.instagram.com/komboocho/>

Twitter: <https://twitter.com/komboocho>

KOMBUCHA 221B.C. (FL)



<http://www.kombucha221bc.com>

T4 – 2018

Superfood Kombucha: brewed with functional herbs and superfoods. We brew both non-alcoholic and alcoholic kombucha. We spread the word about healthy lifestyle.

CONTACT DETAILS

Aneta Lundquist, Owner

aneta@kombucha221bc.com

941-208-8854

4050 Middle Ave, Unit F
Sarasota, FL 34234

Facebook: <https://www.facebook.com/Kombucha-221bc-861768203857740/>

Instagram: <https://www.instagram.com/kombucha221bc/>

Twitter: <https://twitter.com/kombucha221bc>

KOMBUCHA BRAVA (IL)



www.kombuchaBrava.com

T1 - 2016

Artisan Brewers of Kombucha, Jun, and other elixirs.

CONTACT DETAILS

Douglas Skites, Brewer

regidoug@yahoo.com

406-425-3462

Regina Santana

reginaisantanna@gmail.com

717 Custer Ave.

Evanston, IL 60202

Facebook: <https://www.facebook.com/kombucha.brava>

Instagram: <https://www.instagram.com/kombucha.brava/>

KOMBUCHA ICELAND (ISL)



KOMBUCHA®
I C E L A N D

<http://www.kubalubra.is>

T1 - 2017

CONTACT DETAILS

Manuel Plasencia Gutierrez, CEO

manuel@kubalubra.is

354-661-5882

Sales

kombuchaiceland@kubalubra.is

Laugarasvegur, 32

Reykjavik, Reykjavik, Iceland 104

Facebook: <https://www.facebook.com/kombuchaIceland/>

Instagram: <https://www.instagram.com/kombuchaiceland/>

KOMBUCHA KAT (CA)

kom
bucha
kat

<http://kombuchakat.com/>

T1 - 2020

Kombucha Kat is dedicated to offering high quality brews, lovingly handcrafted in small batches. Inspired by nature, our Filipino heritage and other cultural cuisines, we are motivated to bring only the best kombucha - cultured, raw, full of life.

CONTACT DETAILS

Kat Gopez, Brewmaster

hellokombuchakat@gmail.com

818-835-0698

9030 Owensmouth Avenue #16
Canoga Park, CA 91304

Facebook: <https://www.facebook.com/KombuchaKatLA>

Instagram: <https://www.instagram.com/KombuchaKat/>

KOMBUCHA SHIP (JPN)



<http://www.oks-j.com>

T1 - 2016

CONTACT DETAILS

Yuji Shimada, MANAGEMENT DIVISION KOMBUCHA Section Brewmaster
y.shimada@oks-j.com

Kazunori Ishibashi
kombucha@oks-j.com
81-482-221-171

5-4-1 Ryoke
Kawaguchi, Saitama, Japan 332-0004

Facebook: <https://www.facebook.com/kombuchaship/?ref=bookmarks>

Instagram: <https://www.instagram.com/kombuchaship/?hl=ja>

Twitter: <https://twitter.com/kombuchaship>

KOMBUCHA TOWN (WA)



www.kombuchatown.com

T2 – 2014*

CONTACT DETAILS

Chris McCoy, Owner / CEO
chris@kombuchatown.com

Jeremiah McCoy
KombuchaTown@gmail.com
360-224-2974

1155 N State St Suite #603
Bellingham, WA 98225

Facebook: <https://www.facebook.com/pages/Kombucha-Town/137738329634503>

Instagram: <http://instagram.com/kombuchatown>

Twitter: <https://twitter.com/KombuchaTown>

KOMBUCHA WONDER DRINK (CA)



www.wonderdrink.com

T4 – 2014*

CONTACT DETAILS

Steve Lee, Founder
stephenlee@wonderdrink.com

Paula Phillips, director
paula.phillips@wonderdrink.com

Jim Konsmo
info@wonderdrink.com

Saikiran Chaluvadi
saikiran.chaluvadi@harrisfreeman.com

503-224-7331
877-224-7331

3100 E Miraloma Avenue, Suite 230
Anaheim, CA 92806

Facebook: <https://www.facebook.com/wonderdrink>

KOMBUCHADE (IL)



www.Kombuchade.com

T1 – 2015

CONTACT DETAILS

Matthew Lancor
mlancor@gmail.com
Matt@Kombuchade.com
815-341-2456

14116 S. Lehigh Drive
Plainfield, IL 60544

Facebook: <https://www.facebook.com/PatLinhasabighead>
Instagram: <https://www.instagram.com/kombuchade/>

KOMBUTXA (ESP)

KOMBUTXA^{ºº}

<http://www.kombutxa.com/>

T1 - 2017

CONTACT DETAILS

Jordi Dalmau
jordi@kombutxa.com
34-657-985-458

Riera Figuera Major, 39
Mataro, Barcelona, Spain 8304

Facebook: <https://www.facebook.com/munferments/?fref=ts>
Instagram: <https://www.instagram.com/kombutxadrinks/>
Twitter: <https://twitter.com/kombutxa>

KOMVIDA ORGANIC KOMBUCHA (ESP)



<https://www.komvida.com/>

T2 - 2020

CONTACT DETAILS

Beatriz Magro

beatriz@komvida.com

bmagronogales@gmail.com

34-673-000-115

Poligono frexnese, Parcela 27,
Fregenal de la Sierra, Badajoz, Spain 6340

Facebook: <https://www.facebook.com/Komvida/>

Instagram: <https://www.instagram.com/komvidakombucha/>

KRAFTEA KOMBUCHA (MA)

KrafTea
Kombucha

"Worcester's local culture"

<https://www.krafteakombucha.com/>

T1 - 2017

CONTACT DETAILS

Matthew J. Glidden

matt@krafteakombucha.com

585-303-0613

10 Coolidge Rd Apt# 1
Worcester, MA 1602

Facebook: <https://www.facebook.com/KrafTeaKombucha/>

Instagram: <https://www.instagram.com/krafteakombucha/>

Twitter: <https://twitter.com/KrafTeaKombucha>

KTEA (GGY)



<https://kteakombucha.com/>

T1 – 2019

Artisan Kombucha Manufacturer

CONTACT DETAILS

Katherine Attieh, Founder Director

kate@ktea.gg

sales@ktea.gg

44-778-144-5799

Harbour Studio

Clifton, St Peter Port, Guernsey GY12PH

Facebook: <https://www.facebook.com/KTeaKombucha/>

Instagram: <https://www.instagram.com/ktea.kombucha/>

KTONIC KOMBUCHA (TX)



www.ktonickombucha.com

T2 – 2021

CONTACT DETAILS

Greg Goodman
greg@k-tonic.com
210-313-6850

info@ktonickombucha.com

P.O. Box 10315
Austin, TX 78766

Facebook: <https://www.facebook.com/ktonic>
Instagram: www.instagram.com/ktonickombucha
Twitter: <https://twitter.com/ktonickombucha>

KULTURE KOMBUCHA MARTHA'S VINEYARD (MA)



<https://kultureclubmv.simdif.com/>

T1 – 2021

CONTACT DETAILS

Nina Gordon
Kultureclubmv@gmail.com
508-693-2052

132 Winyah Lane
Vineyard Haven, MA 02568

Facebook: <https://www.facebook.com/kultureclubmv>
Instagram: <https://www.instagram.com/kultureclubmv/>

LA SEMILLA COLECTIVO (MEX)



<https://www.lasemillacolectivo.com.mx>

T1 – 2018

Brewer and distributor, since 2012, of the first certified organic Kombucha in Mexico.

CONTACT DETAILS

Jaime Carral

jaime@lasemillacolectivo.com.mx

52-155-2560-1450

Daniela Enriquez

info@lasemillacolectivo.com.mx

52-172-2201-3523

Av Sta Fe 443 depto 2307, Col. Cruz Manca Sta Fe
Ciudad de México, CDMX, Mexico 05349

Facebook: <https://www.facebook.com/KombuchaLaSemillaColectivo/>

Instagram: <https://www.instagram.com/kombuchalasemillacolectivo/>

LAUGHING GUT (NY)



<https://www.LaughingGut.com>

T1 – 2019

Kombucha made with exceptional whole leaf teas, herbs & spices. A perfect balance of tartness & flavor with no sweetened fruit juices. Brewed in the Hudson Valley, NY in the Poughkeepsie Open Kitchen. Available in 12 oz sleek cans, growlers and kegerators.

CONTACT DETAILS

Adam Benziger, President and Partner

laughinggut1@gmail.com

845-863-5239

Nancy Benziger

845-541-2722

24 Three Point Place

Newburgh, NY 12550

Facebook: <https://www.facebook.com/LaughingGutKombucha/>

Instagram: <https://www.instagram.com/LaughingGutKombucha/>

LAURENTIAN BREW KOMBUCHA (CAN)



<http://www.laurentianbrew.ca>

T1 - 2016

Laurentian Brew is a craft kombucha brewery located in Deep River Ontario. We brew in small batches with organic fruit and herbs to produce a traditional yet distinct kombucha.

CONTACT DETAILS

Matthew Weiss

info@laurentianbrew.ca

613-639-2986

33373 Highway 17 West, Unit 4

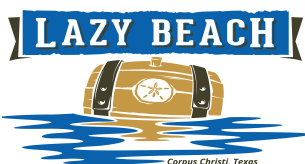
P.O. Box 1147

Deep River, ON Canada K0J1P0

Facebook: <https://www.facebook.com/laurentianbrew/>

Instagram: <https://www.instagram.com/laurentian.brew.kombucha/>

LAZY BEACH BREWING (TX)



<http://lazybeachbrewing.com/>

T1 – 2018

Join us for a lazy afternoon of delicious, small batch Beer and Kombucha in our coastal beach town. We simply create what we want to drink. From our Texas Bock or Kombucha to an Imperial Mint Chocolate Stout, with one new drink each week, we have room to play. Come grab a flight or pint! Be lazy, be happy.

CONTACT DETAILS

Cory Mathews, Owner
beer@lazybeachbrewing.com
361-215-9107

7522 Bichon, 100
Corpus Christi, TX 78414

Facebook: <https://www.facebook.com/LazyBeachBrew/>
Instagram: <https://www.instagram.com/lazybeachbrewing/>
Twitter: <https://twitter.com/LazyBeachBrew>

LEAVE YOUR SWORD KOMBUCHA (NLD)



<https://www.leaveyoursword.com/>

T1 - 2017

CONTACT DETAILS

Nicolas Adam
nicolas@leaveyoursword.com
31-062-994-6480

Clint Kepser
info@thebuchbrothers.com
31-064-251-6263

Polijsterweg 8c
Amsterdam, Netherlands 1032KR

Facebook: <https://www.facebook.com/leaveyourswordkombucha/>

Instagram: <https://www.instagram.com/leaveyoursword/>

LIFEBOOCH KOMBUCHA (MA)



<https://lifebooch.com/>

T1 – 2020

CONTACT DETAILS

Mike Bennion or Kristin, Owners

mike@lifebooch.com

413-355-7222

69 Ferry Street, Suite 14
Easthampton, MA 01027

Facebook: <https://www.facebook.com/lifebooch>

Instagram: <https://www.instagram.com/lifebooch/>

LIVING VITALITEA (FL)



<http://livingkombucha.com/>

T1 – 2019

Raw & Organic small batch brewery in Orlando FL

CONTACT DETAILS

Daniel Koenigkann, Owner

dkoenigkann@gmail.com

9543-261-894

4427 Parkbreeze Ct.
Orlando, FL 32808

Facebook: <https://www.facebook.com/LivingKombucha/>
Instagram: <https://www.instagram.com/livingkombucha/>
Twitter: <https://www.twitter.com/livingkombucha/>

LOCAL ROOTS KOMBUCHA (CA)



<http://www.localrootskombucha.com/>

T1 - 2017

CONTACT DETAILS

Ryan White
ryan@localrootskombucha.com
1-888-4-CraftBrew

Joe Carmichael
joe@organiccraftbrew.com
1-888-4-CraftBrew

1430 Vantage Court, Unit 104
Vista, CA 92081

Facebook: https://www.facebook.com/LocalRootsKombucha/?ref=py_c
Instagram: <https://www.instagram.com/localrootskombucha/>

LÖKKI KOMBUCHA (FRA)



www.lokki-kombucha.fr

T1 – 2020

CONTACT DETAILS

Sebastian Landaeus

sebastian@lokki-kombucha.fr

33-611-856-511

Nina Lausecker

nina@lokki-kombucha.fr

administrabulles@lokki-kombucha.fr

33-689-551-197

15 Avenue Pierre Grand, MIN 65

Cavaillon, France 84300

Facebook: <https://www.facebook.com/lokki.kombucha/>

Instagram: <https://www.instagram.com/lokkikombucha/?hl=fr>

LUNA BAY (IL)



<https://lunabaybooch.com/>

T1 - 2019

Hard Kombucha

CONTACT DETAILS

Bridget Connelly, Co-Founder

Claire Ridge, Co-Founder

bridget@lunabaybooch.com

858-342-0244

Johanna Denne

johanna@lunabaybooch.com

1765 N Elston Ave #211

Chicago, IL 60642

Facebook: <https://www.facebook.com/lunabaybooch/>

Instagram: <https://www.instagram.com/lunabaybooch/>

LUNA BOOCH (CA)

<https://www.instagram.com/lunabooch/>

T1 - 2020

CONTACT DETAILS

Kellie Moffatt

kellie.moffatt@gmail.com

559-827-1553

3632 E 2nd. St, Apt 13

Long Beach, CA 90803

Instagram: <https://www.instagram.com/lunabooch/>

LUNAR INFUSIONS KOMBUCHA (IN)



<http://www.lunarinfusions.com/>

T1 - 2020

Lunar Infusions Kombucha is a craft kombucha company from Fort Wayne, Indiana. Uniquely formulated with herbs, superfoods, and organic fruits, these refreshing elixirs are smooth tasting and perfectly balanced. Official Indiana Artisan product, 100% woman owned.

CONTACT DETAILS

Sarah Trombley, Owner

sarah.grace@lunarinfusions.com

260-229-3187

6220 S 850 W
South Whitley, IN 46787

Facebook: <https://www.facebook.com/LunarInfusionskombucha/>
Instagram: <https://www.instagram.com/lunarinfusionskombucha/>

MABRASSERIE KOMBUCHA (CAN)



<http://ma brasserie.com/>

T1 - 2019

CONTACT DETAILS

Sebastien Bureau
kombucha@mabrabrerie.com
514-508-3309
514-688-6070

2300, Rue Holt
Montreal, QC, Canada H2G 2H8

Facebook: <https://www.facebook.com/mabrabrerie/>
Instagram: <https://www.instagram.com/mabrabrerie/?hl=en>
Twitter: <https://twitter.com/mabrabrerie?lang=en>

MAILER MCGUIRE KOMBUCHA (AUS)



<https://www.mailermcguire.com/>

T1 - 2020

Premium craft kombucha brewed to be tasteful and complex with single source tea and minimal intervention.

CONTACT DETAILS

Rosie Morison, Founder / Brewer

hello@mailermcguire.com.au

61-481-311-035

15 May Street, St Peters

Sydney, NSW Australia 2044

Facebook: <https://www.facebook.com/mailermcguire/>

Instagram: https://www.instagram.com/mailer_mcguire_kombucha/

MEDUZYNNA KOMBUCHA (POL)



www.meduzyna.com

CONTACT DETAILS

Magda Wolska, Co-founder

magda@meduzyna.com

48-696-078-171

Adama Mickiewicza 37/58

Warsaw, Poland 01-625

Instagram: <https://www.instagram.com/meduzyna.kombucha/>

MERAKI FERMENTS (ESP)



<https://merakiferments.com/>

T1 – 2019

Galician company dedicated to fermented foods and beverages.

CONTACT DETAILS

Naya Bravo, Founder

naya@merakiferments.com

34-635-996-358

Elvira Romy

ventas@merakiferments.com

34-604-055-126

Avenida Republica Argentina, 13 Bajo
Noia, A Coruña, Spain 15200

Facebook: <https://www.facebook.com/merakiferments/>

Instagram: <https://www.instagram.com/merakiferments/>

MOJO (AUS)



<http://www.mojobeverages.com.au/>

T4 - 2017

MOJO Kombucha is a South Australian based Kombucha producer. A family owned and operated company with a focus on traditional, organic, and natural Kombucha. A market leader in the Australian market with ongoing new product development initiatives for the fast-moving functional beverage category.

CONTACT DETAILS

Charavy Chan

charavy.chan@organicandraw.com.au

61-414-383-002

Jessie Morris, Sales and Marketing

jessie.morris@organicandraw.com.au

61-885-564-976

4/8 Jay Drive

Willunga, SA Australia 5172

Facebook: <https://www.facebook.com/mojobeverages>

Instagram: <https://www.instagram.com/mojobeverages/>

Twitter: <https://twitter.com/kombuchamojo>

MOMBUCHA (NY)



MOMBUCHA™

<http://mombucha.com>

T1 – 2020

CONTACT DETAILS

Rich Awn

rich@mombucha.com

info@mombucha.com

917-753-1177

718-395-7261

37 BOX ST, Ground Floor

Brooklyn, NY 11222

Facebook: <http://facebook.com/mombucha>

Instagram: <https://www.instagram.com/mombucha/>

Twitter: <https://twitter.com/mombucha>

MOR KOMBUCHA (CO)



<https://morkombucha.com/>

T1 - 2019

We meticulously craft each of our beverages to be full-bodied, flavor-forward experiences to be savored by anyone, anytime.

CONTACT DETAILS

Rob Spiewak, Owner
rob@morkombucha.com
847-989-6468

5043 Sherman St.
Denver, CO 80216

Facebook: <https://www.facebook.com/morkombucha/>
Instagram: <https://www.instagram.com/morkombucha/>

MOSS BEACH KOMBUCHA (CA)



<https://www.mossbeachkombucha.com/>

T1 - 2017

CONTACT DETAILS

Douglas Nelson
mossbeachkombucha@gmail.com
415-516-1921

850 Airport Street
Moss Beach, CA 94038

Facebook: <https://www.facebook.com/mossbeachkombucha>
Instagram: <https://www.instagram.com/mossbeachkombucha/>

MOTHER KOMBUCHA (FL)



www.motherkombucha.com

T2 - 2015

CONTACT DETAILS

Tonya Donati
tonya@motherkombucha.com
727-409-8806

1420 26th Ave N
St Petersburg, FL 33704

Facebook: <https://www.facebook.com/motherkombucha>
Twitter: <https://twitter.com/motherkombucha>

NEW HOLLAND BREWING (MI)



<https://www.newhollandbrew.com/>

T1 - 2019

CONTACT DETAILS

Nathan Heerspink
Heerspink@newhollandBrew.com
616-594-6560

684 Commerce Ct.
Holland, MI 49424

Facebook: <https://www.facebook.com/newhollandbrewpub/>
Instagram: <https://www.instagram.com/newhollandbrew/?hl=en>
Twitter: <https://twitter.com/newhollandbrew>

NEW MEXICO FERMENTS (NM)



<http://www.newmexicoferments.com>

T1 – 2018

Our mission is to provide mindfully crafted, probiotic rich products to enhance the lives of others. Made locally in Albuquerque, New Mexico with the best organic ingredients.

CONTACT DETAILS

Kara Deyhle, Owner

newmexicoferment@gmail.com

720-749-9030

4321 Ellison, Suite A

Albuquerque, NM 87109

Facebook: <https://www.facebook.com/Newmexicoferments/>

Instagram: https://instagram.com/new_mexico_ferments

NINJA KOMBUCHA (VA)



www.ninjakombucha.com

T1 - 2015

Small Batch Craft Kombucha in Richmond, VA.

CONTACT DETAILS

Brett Nobile, Owner/Brewer

ninjakombucha@gmail.com

757-870-6733

607 Wickham Street

Richmond, VA 23222

Facebook: <https://www.facebook.com/ninjakombucha2>
Instagram: https://www.instagram.com/ninja_kombucha/
Twitter: <https://twitter.com/NinjaKombucha>

NOKO (FRA)

T1 - 2020

Newly formed kombucha production company

CONTACT DETAILS

Olivier Duthoit, Owner
olivier@anosteke.com
33-625-122-892

Mathieu Lesenne
mlesenne@anosteke.com
33-624-102-437

83 Route de La Gorgue, Zone Artisanale de la Rivière d'Or
MERVILLE, Hauts de France F-59660

OH K! KOMBUCHA (PRT)



<https://ohk.pt>

T1 - 2019

CONTACT DETAILS

Renato Silva Braz, Partner
renato.braz@wild-boost.pt
351-966-723-234

Manuel Braz, Sales and Marketing

Alameda Silva Porto, nº 19, FAMÕES
FAMÕES, Portugal 1685-636

Facebook: https://www.facebook.com/OHK_kombucha-103033197951344/

Instagram: https://www.instagram.com/ohk_kombucha/

OHM!BUCHA (LTU)



www.ohm-bucha.com

T1 - 2020

CONTACT DETAILS

Paulina Streimikyte
streimikyte.paulina@gmail.com
370-64-318-479

Liepu St., 5A
Garliava, Lithuania 53238

Facebook: <https://www.facebook.com/drinkohmbucha>

ONE LOVE KOMBUCHA (SC)



<https://www.onelovekombucha.com/>

T1 – 2021

Kombucha Brewery

CONTACT DETAILS

Jonathan Cox, Founder/Owner

onelovekombucha@gmail.com

832-373-9600

2190 Saint James Drive B

Charleston, SC 29412

Facebook: <https://www.facebook.com/One-Love-Kombucha-422995804506639/>

Instagram: <https://www.instagram.com/onelovekombucha/>

OREGONIC TONIC (OR)



www.oregonictonic.com

T1 - 2015

CONTACT DETAILS

Ally Yancey, Co-Founder, Sales & Marketing manager, Accounts Manager

David McGee, Co-Founder and Owner

info@oregonictonic.com

503-440-7858

Amy Zeigenfuse, Operations Manager and Head Brewer

info@oregonictonic.com

5701 N Lombard St

Portland, OR 97203

Facebook: <https://www.facebook.com/OregonicTonic/>

Instagram: <https://www.instagram.com/oregonictonic/>

PANACEA BREWING COMPANY (NC)



www.panaceabrewingcompany.com

T1 - 2017

CONTACT DETAILS

Robin Hill

panaceabrewingcompany@gmail.com

910-444-1697

102 Old Eastwood Road Unit A5
Wilmington, NC 28429

Facebook: <https://www.facebook.com/PanaceaBrewingCompany/>

Instagram: <https://www.instagram.com/panaceabrewingcompany/>

PASSION KOMBUCHA (CAN)



<https://www.eardleyco.com/passion-kombucha>

T1 - 2019

CONTACT DETAILS

Nathalie Bruneau, Owner

info@potagereardley.com

819-213-4701

398 Eardley
Gatineau, QC Canada J9J 2Y9

Facebook: <https://www.facebook.com/PassionKombucha/>

Instagram: <https://www.instagram.com/passionkombucha/>

PILOT KOMBUCHA (NY)



www.pilotkombucha.com

T1 - 2015

Fledgling fermentation company in Greenpoint, Brooklyn. Pilot Kombucha was launched in March 2015. One year prior, Alex was working as a cook at a takeout counter in Clinton Hill, Brooklyn, she brought in some grapefruit-mint kombucha to her chef, who claimed to have bad memories of kombucha from her childhood, served to her by her holistically inclined mother.

That chef's immediate and enthusiastic conversion gave Alex the confidence to share it with more people. One dreary day in February, she received an email from the pastry chef at the same establishment asking if she was selling the kombucha anywhere.

After 5 years of home brewing, Alex then set to work perfecting the three flagship flavors offered by Pilot Kombucha: Grapefruit Mint, Turmeric Aloe, & Blueberry Lemongrass.

CONTACT DETAILS

Alex Ingalls, Owner

alex@pilotkombucha.com

901-378-4786

805 Willoughby Ave
Brooklyn, NY 11206

Facebook: https://www.facebook.com/pilotkombucha?_rdr=p

Instagram: <https://instagram.com/pilotkombucha/>

POP CULTURE BREW CO. KOMBUCHA (CAN)



<https://popculturebrew.com>

T2 - 2017

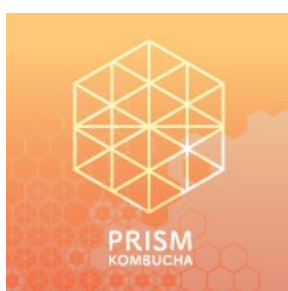
CONTACT DETAILS

Teresa Topshee
teresa@popculturebrew.com
902-488-3663

10 Clearview Crescent
Dartmouth, NS Canada B3A 2M8

Facebook: <https://www.facebook.com/popculturebrewco/>
Instagram: <https://www.instagram.com/popculturebrewco/>
Twitter: <https://twitter.com/PopCultureBrew>

PRISM KOMBUCHA (CAN)



<https://www.prismkombucha.com/>

T1- 2020

Prism Kombucha is brewed in Winnipeg, Manitoba using ethically sourced teas, wild-foraged plants, and hand-picked fruit from the Canadian Boreal forest. Our kombucha is raw, organic, and best of all: flavour-packed.

CONTACT DETAILS

Nicolas Audette, Manager and Brewer
nicolas@prismkombucha.com
204-770-3860

419 St-Mary's Rd.
Winnipeg, MB Canada R2M 3K5

Facebook: <https://www.facebook.com/prismkombucha.co>
Instagram: <https://www.instagram.com/prismkombucha/>

PROBIO DRINKS (ESP)



<http://probiodrinks.com/>

T1 - 2018

CONTACT DETAILS

Jennet Kendra Littles
ijklittles97@gmail.com
info@probiodrinks.com
34-664-143-508

Carrer Tamarit 117
Barcelona, Spain 08015

Facebook: <https://www.facebook.com/ProbioDrinksBarcelona>

Instagram: <https://www.instagram.com/probiodrinks/>

Q BOOCH (GA)



<https://alegrefarm.com/kombucha>

Q Booch developed on a Farm at Alegre Farm

CONTACT DETAILS

Pilar Quintero, CFO
kombucha@ranchoalegrefarm.com
770-616-4119
770-339-3065

2225 Givens Road
Dacula, GA 30019

Facebook: <https://www.facebook.com/ranchoalegrefarmgwinnett/>

Instagram: <https://www.instagram.com/alegrefarm/>

Twitter: <http://twitter.com/alegrefarm>

REMEDY KOMBUCHA (AUS)



<http://remedykombucha.com.au/>

T4 – 2014*

CONTACT DETAILS

Sarah Condon

sarah@remedydrinks.com.au

Emmet Condon

emmet@remedydrinks.com.au

61-422-015-196

3/2 Sibthorpe Street

Mordialloc, VIC Australia 3195

Facebook: <https://www.facebook.com/pages/Remedy-Kombucha/415173645248963>

Instagram: <http://instagram.com/remedykombucha>

Twitter: <https://twitter.com/remedykombucha>

REPUTATION BEVERAGE CO (MI)



<https://Reputationbev.com/>

T1 – 2019

Small batch kombucha brand from Michigan, packaging in 12oz cans.
#FirstCannedKombuchaInMichigan

CONTACT DETAILS

Eric Elliott, Owner
eric.p.elliott@gmail.com

517-712-4774

517-712-4773

116 N Bridge St.
DeWitt, MI 48820

Facebook: <https://www.facebook.com/reputationbev/>
Instagram: <https://www.instagram.com/reputationbev/>
Twitter: <https://twitter.com/tcbcoffeeco>

REVEL (CA)



www.Revel365.com

T1- 2017

We are opening a Jun tasting room in early 2016. We are located in lovely downtown Ojai CA. Come visit us!

CONTACT DETAILS

Adam Gallegos, Head Brewer
adam@revel365.com
805-272-0028

Sonia Pak Gallegos, VP
sonia@revel365.com
703-627-1255

307 E. Matilija St.
Ojai, CA 93023

Facebook: <https://www.facebook.com/revel365/>
Instagram: <https://www.instagram.com/revelinojai/>

REVIVE DRINKS (CA)



<https://www.revivekombucha.com/>

T4 – 2014*

CONTACT DETAILS

Sean Lovett

sean@revivedrinks.com

707-536-1193

Rebekah Lovett

rebekah@revivekombucha.com

thirsty@revivedrinks.com

3900 Cypress Drive

Petaluma, CA 94954

Facebook: <https://www.facebook.com/revivekombucha>

Twitter: <https://twitter.com/revivekombucha>

RICH ELIXIRS (CA)



<https://www.richelixirs.com>

T1 – 2018

Orange County Craft Beverages

CONTACT DETAILS

Jesse Rich, VP Operations

jesse@richelixirs.com

714-496-9949

Brooke Rich

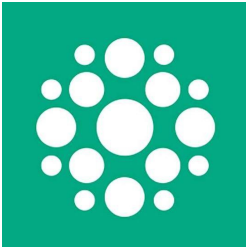
brooke@richelixirs.com

714-928-2065

3313 Hyland Ave, Ste A1B
Costa Mesa, CA 92626

Facebook: <https://www.facebook.com/richelixirs/>
Instagram: <https://www.instagram.com/richelixirs/>

RISE KOMBUCHA (CAN)



<http://www.risekombucha.com/EN>

T4 - 2017

CONTACT DETAILS

Alexandra Saumier, Marketing Coordinator
a.saumier@risekombucha.com
514-664-4589 x1049

Axel Kalbarczyk
Axel@risekombucha.com

4711 boul. Couture, Saint-Leronard
Montreal, QC Canada H1R 3H7

Facebook: <https://www.facebook.com/RISEKombucha>
Instagram: <https://www.instagram.com/risekombucha/>
Twitter: <https://twitter.com/RISEmother>

ROK KOMBUCHA (AUS)



<http://www.rokkombucha.com.au/>

T1 – 2019

Rok Kombucha is produced in the pristine Margaret River region – the centre of Western Australia’s premium wine and gourmet food production – by former AFL footballer and award-winning winemaker, Trent Carroll. Carroll’s goal is to bring Australia a handcrafted, authentic, premium kombucha made from a blend of quality white and green tea and infused with raw, cold pressed juices – rok is free from extracts, lab-created natural flavours, stevia and sweeteners, and contains one quarter of the sugar found in traditional soft drinks.

CONTACT DETAILS

Amanda Carroll, Founder and Managing Director

amanda@rokkombucha.com.au

61-0411-233-370

61-897-572-468

5/19, Auger Way

Margaret River, WA Australia 6285

Facebook: www.facebook.com/rokkombucha.com.au

Instagram: www.instagram.com/rokkombucha

Twitter: www.twitter.com/rokkombucha

ROY KOMBUCHA (DEU)



<https://roykombucha.com/>

T1 – 2020

ROY Kombucha is a Berlin-based Kombucha brewery.

CONTACT DETAILS

Fabio Carlucci, Co-Founder

fabio@roykombucha.com

49-172-255-6153

Gustav-Adolf-Straße 162

Berlin, Germany 13086

Facebook: <https://www.facebook.com/roykombucha/>
Instagram: <https://www.instagram.com/roykombucha/>

SAMETANG (FL)

<http://www.brownfamily.farm/>

Kombucha, Vegan, Organic, gluten-free, soy-free, café

T1 – 2020

CONTACT DETAILS

Bradley Brown, President
bffarm2013@gmail.com
772-971-8480

1871 S. Jenkins Road
Fort Pierce, FL 34947

Facebook: <https://www.facebook.com/veganfarmacy/>
Instagram: <https://www.instagram.com/veganfarmacy/>

SCULL (AUS)

SCULL

<https://scull.com.au>

T1 – 2018

CONTACT DETAILS

Sharon Lam, Marketing & Partnerships
sharon@blasko.co
401-603-521

14 Collins St.
Adelaide, SA Australia 5000

Facebook: <https://www.facebook.com/drinkSCULL/>
Instagram: <https://www.instagram.com/drinksnull/>

SEABUCHA (CA)



<https://seaquakebrewing.com/>

T1 – 2018

CONTACT DETAILS

Matt Wakefield, Co-Founder

matt@sqbrew.com

707-954-5673

400 Front Street

Crescent City, CA 95531

Facebook: <https://www.facebook.com/SeaQuakeBrewing/>

Instagram: <https://www.instagram.com/explore/locations/448085365387355/>

SEEK NORTH (NY)



<https://seeknorth.com/>

T1 – 2019

Seek North produces raw, certified organic, and unfiltered kombucha in Upstate New York. Seek North Kombucha started locally in 2017, divided between bustling New York City, and the quiet grassy hills of Upstate New York. In 2018, Julian Lesser and Philippe Trinh started making and releasing their Seek North Kombucha in an exclusive partnership with luxury grocer Dean and DeLuca. Seek North Kombucha aims to bring the best of both worlds, and the duality of the Hudson Valley to anyone that reaches for our products. Our core values revolve around taking care of the world that sustains all of us, encouraging active choices toward health and wellness, and educating our followers on what those choices mean. To learn more visit: www.SeekNorth.com

CONTACT DETAILS

Philippe Trinh, Co-Owner

philippe@seeknorth.com

917-709-2579

Julian Lesser, Sales

julian@seeknorth.com

914-426-2939

P.O. BOX 3941

Kingston, NY 12401

Facebook: <https://www.facebook.com/seeknorth>

Instagram: <https://www.instagram.com/seeknorth/>

SHANTI ELIXIRS, LLC (NC)



<https://shantielixirs.com/>

T1 - 2016

CONTACT DETAILS

Shanti Volpe, Owner

info@shantielixirs.com

828-351-4879

92 Dorothy Lille Ln

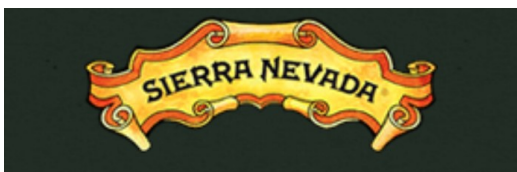
Weaverville, NC 28787

Facebook: <https://www.facebook.com/shantielixirs/>

Instagram: <https://www.instagram.com/shantielixirs/>

Twitter: <https://twitter.com/shantielixirs>

SIERRA NEVADA (CA)



<https://sierranevada.com/>

CONTACT DETAILS

James Conery

jconery@sierranevada.com

Ken Grossman
ken@sierranevada.com
530-893-3520

Jennifer Styles
jennifer.styles@sierranevada.com

1075 East 20th
Chico, CA 95928

Facebook: <https://www.facebook.com/sierranevadabeer/>
Instagram: <https://www.instagram.com/sierranevada/>
Twitter: <https://twitter.com/SierraNevada>

SMILE KOMBUCHA (BEL)



<https://smilekombucha.com/>

T1 – 2020

Smile Kombucha is a Belgian Kombucha Brewery located in Brussels. We want to brew drinks that make you feel as good as they taste!

CONTACT DETAILS

Nicolas Van den Eynde, Head Brewer
nicolas@smilekombucha.com
32-495-322-468

Julian de Garcia, Sales
Julian@smilekombucha.com

Rue d'Octobre 35
Brussels, Belgium 120

Facebook: <https://www.facebook.com/smilekombucha/>
Instagram: <https://www.instagram.com/smilekombucha/>
Twitter: <https://twitter.com/smilekombucha>

SOUL K (ESP)



<https://soulk.es>

T1 - 2017

CONTACT DETAILS

Jesus Zamorano
zd@soulk.es
34-655-997-614

Av. Isaac Newton, 288, Nave 8
Pol. Ind. Las Salinas
El Puerto de Santa Maria, Cádiz, Spain 11500

Facebook: <https://www.facebook.com/soulkombucha.es>
Instagram: <https://www.instagram.com/soul.kombucha/>

SPRING BRANCH KOMBUCHA (MO)



www.springbranchkombucha.com

T1 - 2017

CONTACT DETAILS

Chris Ollis, Co-Founder
Chris@springbranchkombucha.com
417-496-2647

Jessica Ollis, Co-Founder
jessica@springbranchkombucha.com
417-234-6906

1200 S. Hillcrest
Springfield, MO 65802

Facebook: <https://www.facebook.com/springbranchkombucha>
Instagram: <https://www.instagram.com/springbranchkombucha/>
Twitter: https://twitter.com/sb_kombucha

STAR KOMBUCHA (VNM)



<https://www.starkombucha.vn/>

CONTACT DETAILS

Paul Nguyen, CEO
paul.nguyen@goodyvietnam.com
84-90-380-4111

139 Pasteur, Ward 6, Dist. 3
Phu Nhuan, HCMC, South, Vietnam 84800

Facebook: <https://www.facebook.com/starkombucha/>
Instagram: <https://www.instagram.com/starkombucha/>

STEEP PEAK KOMBUCHA TEA (CAN)



<https://www.steeppeak.ca/>

T1 - 2017

STEEP PEAK KOMBUCHA TEA is based in the Rocky Mountains in southern Alberta. Our nano-brewery in Crowsnest Pass is situated between towering mountains and green valleys, the perfect place for endless adventures. We love exploring and making a connection to the natural world around us. Our water is from the Headwaters and we are proud to use high-quality, organic teas,

eco-social sugar, and source local, seasonal ingredients whenever possible. Each brew is handcrafted in small batches and combines refreshing flavours with invigorating kombucha tea

CONTACT DETAILS

Jenice Smith
jenice@steeppeak.ca
403-563-0146

P.O. Box 792
Blairmore, AB Canada T0K 0E0

Facebook: <https://www.facebook.com/steeppeakkombucha/>
Instagram: <https://www.instagram.com/steeppeakkombucha/>

SUJA (CA)



<https://www.sujajuice.com/>

T4 - 2018

CONTACT DETAILS

Katie Barclay
katharine@sujajuice.com
914-907-5210
617-501-7174

Nicole Vidaurreta
nicky@sujajuice.com

3831 Oceanside Blvd
Oceanside, CA 92056

Facebook: <https://www.facebook.com/SujaJuice/>
Instagram: <https://www.instagram.com/lovesuja/>
Twitter: <https://twitter.com/sujajuice>

SUM BUCHA (NC)



<https://www.sumbucha.com/>

T1 - 2017

CONTACT DETAILS

Alex North, Owner
sumbuchacharlotte@gmail.com
980-949-7364

P.O. Box 29470
Charlotte, NC 28229

SUNSHINE BLENDS KOMBUCHA (CAN)



<https://www.sunshineblends.ca/>

T1 – 2020

Sunshine Blends is an Innisfail based Kombucha & Cold Pressed Juice company that was created by two families with the passion to provide customers with wholesome delicious healthy beverages.

CONTACT DETAILS

Shelley Sauter, Owner/Shareholder
info@sunshineblends.ca
csauter@sunshineblends.ca
403-896-8534

22 4804 42 Ave.
Innisfail, AB Canada T4G 1T4

Facebook: <https://www.facebook.com/sunshineblends/?ref=bookmarks>
Instagram: <https://www.instagram.com/sunshineblendsinnisfail/>

SWIG (NZL)



<https://www.swig.nz/>

T1 – 2020

CONTACT DETAILS

Rachel Scott, Owner

rachel@swig.nz

204-094-5243

8 Middle Peak Lane

Wanaka, Otago, New Zealand 9305

Facebook: <https://www.facebook.com/swigkombuchery/>

Instagram: <https://www.instagram.com/swigkombuchery/>

TALLY KOMBUCHA (FL)



<https://www.tallykombucha.com/>

T1 – 2020

Providing Healthy Ways to get Probiotics

CONTACT DETAILS

Michaela, Owner

Michaela@tallykombucha.com

850-764-2990

P.O Box 16591
Tallahassee, FL 32317

Facebook: <https://www.facebook.com/TallyKombucha/>
Instagram: <https://www.instagram.com/tallykombucha/>

TAO KOMBUCHA (BRA)



<http://www.taokombucha.com>

T1 – 2019

TAO Kombucha is the first licensed Kombucha Brewery in South America. We are certified Organic and prioritize our local farmers and producers.

CONTACT DETAILS

Raquel Abegg, CEO
info@taokombucha.com
55-592-611-074

Av. José Lutzenberger 211
Porto Alegre, RS, Brazil 91030-230

Facebook: <https://www.facebook.com/TaoKombucha/>
Instagram: <https://www.instagram.com/taokombucha/>

TEA-BIOTICS (KS)



<http://www.tea-biotics.com/>

T3 - 2016

CONTACT DETAILS

Lisa Bledsoe, Owner
kombucha@tea-biotics.com
lisabledsoe55@gmail.com
913-231-4515

11415 Strang Line Road
Lenexa, KS 66215

Facebook: <https://www.facebook.com/thescobymaster/>
Instagram: www.instagram.com/teabiotics

THE BUCHA'S DOG (GBR)



<https://www.thebuchas.dog/>

T1 – 2019

Northern Ireland's first kombucha company. Producing premium hand crafted kombucha from quality tea and botanicals in Belfast, Northern Ireland.

CONTACT DETAILS

Dr Peter Barrett, Owner/CEO
peter.tbdbrewco@gmail.com
44-778-843-5543

Arnott House, 12-16 Bridge Street
Belfast, Co. Antrim UK BT1 1LU

Instagram: <https://www.instagram.com/thebuchasdog/>

THE FERMENTIER (AUS)



<https://thefermentier.com/>

T1 – 2020*

To improve health and nutrition by encouraging Australians to have live fermented food and drink regularly as part of a healthy lifestyle.

CONTACT DETAILS

Andrew Freeman, Production Manager

thefermentier@gmail.com

61-490-761-990

Unit 23 / 7172, Bruce Highway
Forest Glen, QLD Australia 4556

Facebook: <https://www.facebook.com/TheFermentier/>

Instagram: <https://www.instagram.com/thefermentier/?hl=en>

THE GOOD GUYS (FIN)



www.thegoodguys.life

T1 – 2018

CONTACT DETAILS

Krister Hall, Managing Director

krister@thegoodguys.fi

35-8407-243-249

Markus Klof, Sales and Marketing

Pinninkatu 47

Tampere, Pirkanmaa, Finland 33100

Facebook: <https://www.facebook.com/TheGoodGuysKombucha/>

Instagram: https://www.instagram.com/thegoodguys_kombucha/

THRIVE (NY)

the
trap

<https://thetrapadk.com/>

T1 - 2020

CONTACT DETAILS

Michael Kramer, President

Info@thetrapADK.com

518-461-2721

5 Buttermilk Falls Rd.

Fort Ann, NY 12827

Facebook: <https://www.facebook.com/TheTrapADK/>

Instagram: <https://www.instagram.com/thetrapadk/>

TOFINO KOMBUCHA (CAN)

TOFINO
KOMBUCHA

<https://www.tofinokombucha.com/>

T1 -2017

CONTACT DETAILS

Kelsey Hendricks

kelsey@tofinokombucha.com

250-72-5139

1001 Jensens Bay Rd.
P.O. Box 548
Tofino, BC Canada VoR 2Z0

Facebook: <https://www.facebook.com/TofinoKombucha/>
Instagram: <https://www.instagram.com/tofinokombucha/>

TONICA KOMBUCHA (CAN)



www.tonicakombucha.com

T2 – 2015

Brewed & bottled in Toronto since 2008. Our raw, small batch brew is 100% organic, authentic, and available in over 2000 stores across Canada.

CONTACT DETAILS

Zoey Shamai, Founder
zoey@tonicakombucha.com
416-667-8886
Fax: 1-855-289-9589

241 Hanlan Rd, Unit 4
Woodbridge, ON Canada L4L 3R7

Facebook: <https://www.facebook.com/TonicaKombucha/>
Instagram: <https://www.instagram.com/tonicakombucha/>
Twitter: <http://twitter.com/tonicakombucha>

TRUE BUCH KOMBUCHA (CAN)



www.truebuch.com

T1 - 2018

CONTACT DETAILS

Conrad Ferrel
conrad@truebuch.com
403-471-5627

Louisa Ferrel
403-993-3239

812 3rd Ave. NW
Calgary, AB Canada T2NoJ4

Facebook: <https://www.facebook.com/truebuch>
Instagram: http://instagram.com/true_buch
Twitter: https://twitter.com/true_buch

UNDONE KOMBUCHA (PA)



<http://www.undonekombucha.com>

T1 - 2018

CONTACT DETAILS

Hope Bigler, Owner
hope@undonekombucha.com
717-504-5199

12845 Williamsport Pike
Greencastle, PA 17225

Facebook: <https://www.facebook.com/undonekombucha/>
Instagram: <https://www.instagram.com/undonekombucha/>

URBAN KOMBUCHA (CHE)



info@vidakombucha.com

T1 - 2015

CONTACT DETAILS

Arnaud Gervais
arnaud@urbankombucha.ch
4179-3149-788

Avenue de France 29
Lausanne, Vaud, Switzerland 1004

Facebook: <https://www.facebook.com/DrinkUrban>
Instagram: https://www.instagram.com/vida_bebida/?hl=es-la

VALLEY ISLE KOMBUCHA (HI)



<https://valleyislekombucha.com/>

T2 - 2020

The taste you have been searching for!

CONTACT DETAILS

Bryan Willard, Owner
bryan@valleyislekombucha.com
808-727-0117

157 Kupuohi St J-1
Lahaina, HI 96761

Facebook: <https://www.facebook.com/valleyislekombucha/>

Instagram: <https://www.instagram.com/valleyislekombucha/>

Twitter: <https://twitter.com/VKombucha>

VIDA BEBIDA (MEX)



✦ VIDA BEBIDA ✦

<https://www.vidabebida.com/>

T1 – 2019

Vida Bebida is a mexican kombucha brewery based in Mexico City. We are passionate about health, wellbeing and strengthening our communities.

CONTACT DETAILS

Bertha Duek

b.duek@vidabebida.com

52-155-5334-3831

Laura Vivas, Sales and Marketing

l.vivas@vidabebida.com

Río Tiber 59, Av. Observatorio 444

Mexico, CDMX Mexico 06500

Facebook: <https://www.facebook.com/vidabebidakombucha/>

Instagram: https://www.instagram.com/vida_bebida/?hl=es-la

VIRGINIA KOMBUCHA COMPANY (VA)

<http://www.virginiakombuchacompany.com/>

T1 - 2019

CONTACT DETAILS

Jason Smith

jasmgmm@gmail.com

804-378-3567

14031 Steeplestone Dr Suite A

Midlothian, VA 23113

VITAE KOMBUCHA (ESP)



<http://www.vitaekombucha.com>

T1 - 2018

CONTACT DETAILS

Núria Benet, Co-founder
nuria@vitaekombucha.com,
info@vitaekombucha.com
mar@vitaekombucha.com
34-618-678-206

Avda. Mediterrani 48 local
Barcelona, Spain 08397

Facebook: <https://www.facebook.com/vitaekombucha/>
Instagram: https://www.instagram.com/vitae_kombucha/

VITALITEA (HI)



<http://www.VitaliTeaKombucha.com>

T1 - 2018

CONTACT DETAILS

William Davis
William@Vitaliteakombucha.com
808-495-5668

1777 Pi'ilani Hwy
Kihei, HI 96753

Facebook: <https://www.facebook.com/VitaliTeaKombucha/>

WALKER BROTHERS (TN)



<https://www.drinkwalkerbrothers.com/>

T2 - 2020

Walker Brothers brews traditional and high gravity (5% ABV) kombucha in Nashville, TN.

CONTACT DETAILS

Luke Walker, Co-Founder, Master Brewer

luke.walker@drinkwalkerbrothers.com

617-990-4923

Caroline Howard

caroline.howard@drinkwalkerbrothers.com

615-838-7718

1420 Donelson Pike, Suite B11

Nashville, TN 37217

Facebook: <https://www.facebook.com/drinkwalkerbrothers>

Instagram: <https://www.instagram.com/drinkwalkerbrothers/>

WILD CULTURE KOMBUCHA (IA)



<http://www.wildculturekombucha.com/>

T1 - 2016

Wild Culture Kombucha is a craft, full-strength kombucha brewery based in Iowa City.

CONTACT DETAILS

Tim Roed, Co-Owner & Brewer
tim@wildculturekombucha.com
319-750-9871

3467 Dolphin Drive Unit B
Iowa City, IA 52240

Facebook: <https://www.facebook.com/wildculturekombucha/>
Instagram: <https://www.instagram.com/wildculturekombucha/>

WILD TEA KOMBUCHA (CAN)



www.wildteakombucha.com

T2 – 2015 - KBI Canada Head & Secretary – Beth Allison

Located in Calgary, Alberta, Canada Wild Tea Kombucha has a commitment to create quality, unique and authentically bold kombucha. We aim to educate and push the boundaries of common perceptions about kombucha's mixability and versatility. Kombucha designed for both the curious and the fearless trailblazers. WTK is 100% female owned and operated.

CONTACT DETAILS

Brigette Freel
brigette@wildteakombucha.com
403-701-6377

Beth Allison
beth@wildteakombucha.com

#14, 7003 30 Street SE
Calgary, AB Canada T2C 1N6

Facebook: <https://www.facebook.com/wildteakombucha>
Instagram: <https://www.instagram.com/wildteakombucha/>
Twitter: <https://twitter.com/@wildteakombucha>

WOLSELEY KOMBUCHA (CAN)



<https://wolseleykombucha.com/>

T1- 2019

CONTACT DETAILS

Michelle Leclair, Owner
michelle@wolseleykombucha.com
204-990-7468

749 Wall St.
Winnipeg, MB Canada R3G 2T6

Facebook: <https://www.facebook.com/wolseleykombucha/>
Instagram: <https://www.instagram.com/wolseleykombucha/?hl=en>

YALA KOMBUCHA (ARE)



<https://www.instagram.com/yalabucha/>

T1- 2019

"YALA kombucha" is a company set up by a Nordic European couple and is one of the first kombucha producers in the UAE. "YALA kombucha" aims to bring a natural and healthy alternative to existing sodas market in the UAE. Its uniqueness is in the mix of flavors, coming mostly from Nordic Europe, with a touch of local ingredients. We pride ourselves in delivering live, unfiltered probiotic drink to Middle East.

CONTACT DETAILS

Aurelija AL
yalabucha@gmail.com
971-508-827-170

St Regis, Saadiyat
Abu Dhabi, United Arab Emirates 000

Instagram: <https://www.instagram.com/yalabucha/>

YUGEN KOMBUCHA (BEL)



<http://www.yugenkombucha.com/>

T1- 2019

CONTACT DETAILS

Yannick Claerman, Founder
yannick@yugendrinks.com
32-1619-642-9478

Peter Versieren
info@yugendrinks.com

Stuurhut 4 Ferdinand Lousbergskaaï 21,
Knokke Heist, Oost Vlaanderen, Belgium 8301

Facebook: <https://www.facebook.com/yugenkombucha/>
Instagram: <https://www.instagram.com/yugenkombucha/>

ZEN MOMENT KOMBUCHA (CAN)



ZEN MOMENT
KOMBUCHA

<https://zenmomentkombucha.ca>

T1- 2019

Integrating the wisdom of Traditional Chinese Medicine (TCM) and the rising concept of Vibrational Medicine, ZEN MOMENT KOMBUCHA offers a delightful, cultured tea experience intended to nourish, balance and elevate your entire being!

CONTACT DETAILS

Nelson Meggitt, Founder - Brewmaster
Brewmaster@zenmomentkombucha.ca
250-465-2120

Trevor Hess
trevor@lido.ca
604-561-7885

1507-B McPhee Ave.
Courtenay, BC Canada V9N 3A6

Facebook: <https://www.facebook.com/ZenMomentKombucha/>
Instagram: <https://www.instagram.com/zenmomentkombucha/>
Twitter: https://twitter.com/kombucha_zen

ZENTIENT CULTURE (AUS)



<http://www.zentientculture.com.au>

T1 - 2018

A beverage manufacturer committed to sharing empowering, sustainable and health promoting fermented experiences.

CONTACT DETAILS

Roger Elfenbein, Director
info@zientientculture.com.au
61-468-903-457

Amy Ochre
61-410-258-234

Unit 2, 79-81 Oakland Ave.
The Entrance, NSW Australia 2261

Facebook: <https://www.facebook.com/ZentientCulture/>
Instagram: <https://www.instagram.com/zientientculture/>
Twitter: <https://twitter.com/ZentientCulture>

ZESTEA KOMBUCHA (CHN)



<http://www.zesteakombucha.com>

T1 – 2019

Zestea Kombucha is a Shanghai-based Kombucha brand that proudly serving highest quality and 100% raw small batches Kombucha made with local sourced ingredients to deliver a smooth and zesty taste.

CONTACT DETAILS

Cindy Chen, Co-Founder
cindy@zesteakombucha.com
86-1580-074-7095

Sharon Lee, Sales and Marketing

No.3 Lane 500 Changde Road, 8B
Shanghai, Shanghai, China 200040

Facebook: <https://www.facebook.com/pages/category/Product-Service/Zestea-Kombucha-394353901343095/>
Instagram: <https://www.instagram.com/zesteakombucha/>

BREWERY IN PROCESS

AUSPICIOUS BREW (NH)



<https://www.auspiciousbrew.com/>

New Hampshire's first kombucha brewery!

CONTACT DETAILS

Helen Leavitt, Owner

connect@auspiciousbrew.com

603-969-9105

40 Lamprey Street

Newmarket, NH 03857

Facebook: <https://www.facebook.com/auspicious.brew/>

Instagram: <https://www.instagram.com/auspicious.brew/>

BADA BOOCH (CO)

Grand Jun Beverage Company is a fermented beverage start up with a collection of jun and kombucha labels including Bada Booch and Grand Jun. Based out of Grand Junction, CO we aim to educate and improve the health of our western communities.

CONTACT DETAILS

Sarah Nicole Wood, Owner

brew@grandjun.com

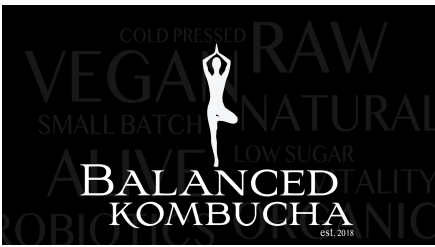
970-462-7747

2020 N 6th St.

Grand Junction, CO 81501

Instagram: <https://www.instagram.com/grand.jun/?hl=en>

BALANCED KOMBUCHA (FL)



<https://www.balancedkombucha.com/>

CONTACT DETAILS

Bill Berke, President
berkelaw@yahoo.com
239-691-9999

4423 Del Prado Blvd S
Cape Coral, FL 33904

BANGTAIL FERMENTATION CO (OK)

drinkbangtail.com

CONTACT DETAILS

Luke Atkinson
ljatkinson88@gmail.com
580-231-0690

1741 W Park Pl.
Oklahoma City, OK 73106

BERMUDA MEDIA (BMU)

<http://bermudamedia.bm/>

CONTACT DETAILS

Ian Coles, President
icoles@bm.bm
441-492-7272

8 Par La Ville Road, 3rd Floor
Hamilton, Hamilton, Bermuda HM 11

Instagram: <https://www.instagram.com/bermudamedia/>

BEST LIFE BOOCH (CA)

Booch brewers on a gut-health mission

CONTACT DETAILS

Caitlyn Greene
cgreeneo422@gmail.com
304-613-6698

Eric England
479-970-6246

156 S. Meridith Ave, Apt. 120
Pasadena, CA 91106

BRETT & CO FERMENTADOS (ARG)



CONTACT DETAILS

Ernesto Paiva
simbiosiskombucha@gmail.com
54-935-175-40576

Av Tissera 3739, El Talar
Mendiolaza, Córdoba, Argentina

Instagram: https://www.instagram.com/brett_alimentos/

CONCEPT4 (CAN)

Just getting started! Stay Tuned!!

CONTACT DETAILS

Colin Fitzgerald, Founder
me@colinfitzgerald.com

colin@concept4.com

236-982-9075

837 West Bay Road
Gambier Island, BC Canada VoN 1Vo

DAVID HART (TX)

CONTACT DETAILS

David Hart
brewery@txhart.com
214-924-8153

9709 Capilano Dr.
Plano, TX 75025

DC KOMBUCHERIA (WA)

www.dckombucheria.com

CONTACT DETAILS

Mike McCagh
dckombucheria@gmail.com
808-339-4742

406 5th St NW, Lower Level
Washington, DC 20001

DR. FATIMA IBRAGIMOVA (ARE)

CONTACT DETAILS

Dr. Fatima Ibragimova
f.ibragimova@yahoo.com
971-44-504-055

Dubai Health Care City (DHCC)
IBN Sina Building Number 27, Block B, Clinic 501
Dubai, United Arab Emirates 505188

FERMENTED FELON (NE)



<https://www.fermentedfelon.com/>

Nebraska based kombucha company specializing in helping the local community grow through company sponsored programs.

CONTACT DETAILS

Tony Horner, CEO
fermentedfelon@gmail.com
402-201-0028

137 N 33rd Street, A F
Omaha, NE 68131

FUNKY LIVING FOODS (AZ)

<http://funkylivingfoods.com/>

Kombucha brewer & Fermented foods

CONTACT DETAILS

Jesus Rodriguez, Owner
redfirecooking@gmail.com
602-332-6388

Yashira Rodriguez
602-626-0629

1140 E Palo verde Dr.
Phoenix, AZ 85014

HEY HEALTHY FOODS (TX)

<http://emancipationliving.com/>

The freedom of living your best life through Kombucha and other fermented foods.

CONTACT DETAILS

Marc Hite, Owner
info@heyforlife.com
214-563-3043

Julie Harrison

1230 E Cityline Dr. #1433
Richardson, TX 75082

IULIA SUCIU (ROU)

Kombucha beverage company

CONTACT DETAILS

Iulia Suciu
hello@atipics.ro
40-751-648-034

58 General Petre Popovat Street
Bucharest, District 6, Romania 060314

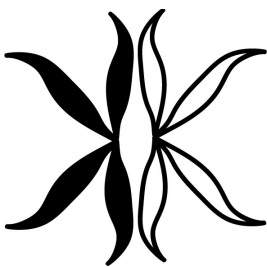
JOIMO (CA)

CONTACT DETAILS

Rinna Lee, GM
rinnalee@gmail.com
310-951-8331

Joimo c/o Yang's Kitchen
112 W. Main Street
Alhambra, CA 91801

KALAMATA KOMBUCHA (GRC)



www.kalamatakombucha.gr

Craft Kombucha made with spring water and local flavors from the Taygetos mountains and surrounding region.

CONTACT DETAILS

Evan Walsh, Co-Founder
walsh.evan@gmail.com
30-694-400-1577

Melanie Alexea
melalexea@ymail.com

Epano Meria, Alagonia
Kalamata, Messinia, Greece 2402

KINGSWAY KOMBUCHA (WI)



www.kingswaykombucha.com

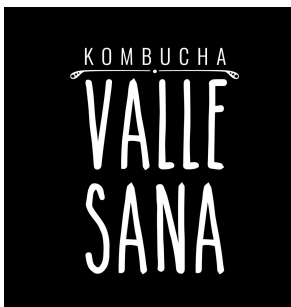
Organic, all-natural wholesale kombucha on tap

CONTACT DETAILS

Bill Brewster, Owner
bill@kingswaykombucha.com
414-530-6043

W298N569 Kings Way
Waukesha, WI 53188

KOMBUCHA VALLESANA (MEX)



<https://www.kombuchavallesana.com/>

Small brewery located in Valle de Bravo, Mexico. Started operations in May 2019.

CONTACT DETAILS

Alejandro Himmelbauer, Brewer

info@kombuchavallesana.com

52-551-863-4418

Robert Himmelbauer

rhimm54@gmail.com

52-555-408-1894

Domicilio Conocido, Peña Blanca

Valle de Bravo, Mexico 51200

Facebook: <https://www.facebook.com/Kombucha-Vallesana-854314041444798/>

Instagram: <https://www.instagram.com/kombusana/?hl=es-la>

KOMBUCHAFABRIKEN STOCKHOLM AB (SWE)

<http://www.kombuchafabriken.se/>

CONTACT DETAILS

Soki Choi

soki@sokichoi.com

Lars Wahlström, Co-Founder

lars.wm75@gmail.com

46-739-415-014

Örkroken 2:14

Älta, Stockholm, Sweden 13840

LITT KOMBUCHA (OH)

<http://littkombucha.com>

Craft Kombucha Manufacturing

CONTACT DETAILS

Bhoomi Pandat, Partner

littkombucha@gmail.com

614-373-2105

6003 Bell Classic Dr

Westerville, OH 43081

LOUDMOUTH BEVERAGES (PA)

Fermented beverage producer

CONTACT DETAILS

Strickland Warfel, Owner

KombuchaBrewers.org

Page 121

loudmouthbeverage@gmail.com

480-652-1120

717-406-6671

524 Pleasant Valley Road
Denver, PA 17517

MOM'S BUCHA (NV)

CONTACT DETAILS

Margie Boyett

momsbucha@gmail.com

702-241-3391

1541 Hialeah Dr.
Las Vegas, NV 89119

NEKTR KOMBUCHA (CO)



<https://www.nektrkombucha.com/>

Colorado Springs based organic kombucha company bringing fresh, innovative flavors to the Front Range

CONTACT DETAILS

Brooke Stewart, Co-Owner

brookeeliz86@gmail.com

910-547-2237

1002 E Boulder St.
Colorado Springs, CO 80903

Facebook: <https://www.facebook.com/DrinkNektr/>

Instagram: <https://www.instagram.com/nektrkombucha/>

ROBIN'S (IRL)



www.robinskombucha.com

Authentic Kombucha Producer

CONTACT DETAILS

Robin Leidig
robinleidig@gmail.com
35-387-1926-556

Castle Durrow
Laois, LA Ireland R32 EA02

ROYAL BREW KOMBUCHA (AK)



<https://www.royalbrew.net/>

First wholesale Kombucha brewery in Fairbanks, Alaska! Producing the Royal Brew for the King in YOU!

CONTACT DETAILS

Maria Sanders, General Manager
info@royalbrew.net
907-355-6029

P.O. Box 80772
Fairbanks, AK 99708

SOUTHWEST BOOCH (TX)

Kombucha Co. Early Start-Up

CONTACT DETAILS

Ryan Brown
southwestbooch@gmail.com
505-259-8243

Calvin Brown
571-243-1946

6602 Rolla St
Houston, TX 77055

ST. FERMENT (DEU)

The logo for St. Ferment is a black rectangle with the text "St. Ferment" in white, centered within a larger yellow square background.

<https://st-ferment.com>

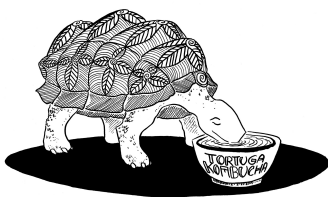
CONTACT DETAILS

Sebastian Ebbing
info@st-ferment.com
49-1520-5420-488

Luna Tarnawiecki Waitkuwait

Terlaner Str. 14
Freiburg, Baden-Württemberg, Germany 79111

TORTUGA KOMBUCHA (MD)



<https://www.tortugakombucha.com/>

CONTACT DETAILS

Davon Pulliam
Dragoonllc@gmail.com
443-768-9900

407 Calvin Ave
Baltimore, MD 21218

Facebook: https://www.facebook.com/Tortugakombucha/?ref=py_c

Instagram: <https://www.instagram.com/tortugakombucha/>

YVES-ANDRÉ WAINRIGHT (HTI)

CONTACT DETAILS

Yves-André Wainright
yawainright@yahoo.com
50-937-028-867

Thomassin 32, Rue M. Souvenir #9, Haiti

ADJUNCT MEMBERS

FARMSTEAD FERMENTS (VA)



<https://farmsteadferments.com/>

ADJ – 2020

Farmstead Ferments Mercantile and Fermentaria are located in Scottsville, VA. We grow, harvest, process, ferment, and preserve a wide variety of vegetables and herbs into tasty, nutrient dense nourishment that feeds the body, soul, and soil. Our sauerkrauts, kimchis, pickles, chutneys, salsas, kraut and pickle juices, and fermented beverages like water kefir soda, kombucha, and fermented coffee, are rich in vitamins and minerals, and also loaded with probiotics, enzymes, and electrolytes. Our flavors are inspired by the abundance of what is available seasonally and locally. This dance with nature and our local terroir keeps us inspired to create an ever-changing array of small-batch products and flavors.

CONTACT DETAILS

Dawn Story, Founder
dawn@farmsteadferments.com
540-718-3200

PO Box 538,
Scottsville, VA 24590

Facebook: <https://www.facebook.com/FarmsteadFerments/>
Instagram: <https://www.instagram.com/farmsteadferments/>
Twitter: <https://twitter.com/farmsteadkraut>

OWL SPOON WATER KEFIR CO (VA)



<https://owlspoonkefir.com/>

ADJ - 2020

CONTACT DETAILS

Jay McGee, Owner
owlspoonkefir@gmail.com
804-441-5337

13566 Waterford Pl.
Midlothian, VA 23112

Facebook: <https://www.facebook.com/owlspoonkefir/>
Instagram: <https://www.instagram.com/owlspoonkefir/>
Twitter: <https://twitter.com/OwlSpoonKefir>

R2 POSITIVE CULTURE (LA)



<https://www.facebook.com/r2artfood/>

ADJ - 2017

CONTACT DETAILS

Rosanna Czarnecki
rosannaczarnecki@msn.com
r2artisanfoods@gmail.com
337-296-9321

105 Carrie Street

Lafayette, LA 70503

Facebook: <https://www.facebook.com/r2artfood/>

Instagram: <https://www.instagram.com/r2artfood/>

AFFILIATE MEMBERS

5TH INGREDIENT (CA)



<https://www.the5thingredient.com/>

2020 - Brewery Data Management Software

The 5th Ingredient helps breweries collect and utilize their data for proactive, predictive, process improvement. Their flagship product is Beer30™, a proprietary Software-as-a-Service, which allows a brewery to track data from grain-to-glass. In September 2020, they also launched Bucha30™, the world's first Kombucha Brewery Management Software system.

CONTACT DETAILS

Pulkit K. Agrawal

pka@the5thingredient.com

786-351-4342

8004 NW 154 Street, #652

Miami Lakes, FL 33016

Facebook: <https://www.facebook.com/the5thingredient>

Instagram: <https://www.instagram.com/the5thingredient/>

ABE BEVERAGE EQUIPMENT (NE)



<https://americanbeerequipment.com/>

2019 – Kombucha Brewing and Packaging Equipment

American Beer Equipment is your Complete One-Stop Source for Kombucha brewing and packaging. The difference in brewing a good Kombucha and a great Kombucha is found in the finite details of the SCOBY. American Beer Equipment designs and assembles Kombucha brewing equipment with those details in mind. Our specialized Kombucha Fermentation Tank is just one example of American Beer Equipment's commitment to the craft of Kombucha. With nearly 30 years in the beverage equipment and service industry, we know you will agree we truly are the World Leaders in Beverage Equipment Solutions!

Business Mission Statement: As the World Leaders in Beverage Equipment Solutions, we will drive cutting-edge innovations and industry-leading service to ensure entrepreneurs can maximize their opportunities to succeed.

CONTACT DETAILS

Terry Landes II, Marketing Manager

marketing@norlandintl.com

402-441-3737

402-219-9203

2001 SW 6th Street

Lincoln, NE 68522

Facebook: <https://www.facebook.com/americanbeerequip>

Instagram: <https://www.instagram.com/americanbeerequipment/>

Twitter: <https://twitter.com/AmericanBeerEq>

ABS COMMERCIAL (NC)



<https://www.abs-commercial.com/>

2020 – Tank Sales

ABS Commercial is a full-service brewery and parts outfitter, offering brewhouses, fermenters, brites and everything else for your brew business.

CONTACT DETAILS

Scott Andrews, Marketing Director

scotta@abs-commercial.com

sales@abs-commercial.com

252-671-7678

919-400-9087

3709 Neil Street

Raleigh, NC 27607

Facebook: <https://www.facebook.com/ABSCommercial/>

Instagram: https://www.instagram.com/abs_commercial/

ALGOR (CA)



<https://www.algorgroup.com/>

2019 – Tanks and Accessories provider

Founded and owned by the Ceccato family, Algor takes pride in offering the Made in Italy seal of excellence which guarantees to customers a tradition of craftsmanship, the highest standards of quality, and the use of certified European materials only.

CONTACT DETAILS

Julien Roussel, General Manager North America

julien@algorgroup.com

323-702-0824

8549 Wilshire Blvd., Ste. 1246

Beverly Hills, CA 90211

Instagram: https://www.instagram.com/algor_tanks/

AMERICAN FABRIC FILTER CO (FL)



<http://www.americanfabricfilter.com/>

2017 – Filtration

Provide superior quality custom filtration products to fit our customer's needs.

CONTACT DETAILS

Derek Williams, CEO

Dwilliams@americanfabricfilter.com

800-367-3591

Jeff Robinson, Sales and Marketing

JRobinson@americanfabricfilter.com

813-991-9400

29807 State Road 54

Wesley Chapel, FL 33543

Facebook: <https://www.facebook.com/americanfabricfilterco/>

Instagram: <https://www.instagram.com/americanfabricfilterco/?hl=en>

Twitter: <https://twitter.com/AmFabFilter>

AMORETTI (CA)



Ultimate Manufacturer of Brewers'
Natural Infusions, Craft Purées™ & Concentrates

<https://amoretti.com/>

2019 – Ingredients

Amoretti is a California based company specializing in super concentrated natural infusions for artisan craft beverages. Sourcing the freshest and tastiest fruits, herbs, spices, chocolates, vanillas & peppers from around the world, paying meticulous attention to quality & consistency to ensure an impeccable, creative, consistent brew in every barrel.

Unshakable optimism, spirited work ethic, and an excitement for what lies ahead.

Offer: Concentrated, natural ingredients

CONTACT DETAILS

Debra Coletti, Brewery Sales Manager

debra@amoretti.com

855-855-3505

451 Lombard St.
Oxnard, CA 93030

Facebook: <https://www.facebook.com/amoretti/>
Instagram: <https://www.instagram.com/Amoretti/>
Twitter: <https://twitter.com/amoretti>

APPLIED FOOD SCIENCES (TX)



<https://appliedfoods.com/>

2019 – KKON SPONSOR - Functional, Organic Ingredients

Organic ingredients

CONTACT DETAILS

Jackson Zapp, VP Innovation
jzapp@appliedfoods.com
303-513-5368

Brian Zapp, Creative Director
bzapp@appliedfoods.com
720-309-0437

8708 S Congress Ave, STE B290
Austin, TX 78745

Facebook: <https://www.facebook.com/AppliedFoodSciences/>
Twitter: <https://twitter.com/appliedfoods?lang=en>

ARDAGH GROUP (NJ)



<https://www.ardaghgroup.com/>

2020 – Metal and glass packaging solutions

We are a leading global supplier of value-added, infinitely-recyclable, metal, and glass packaging solutions for the world's leading brands. We operate 50+ production facilities in 12 countries, employing 16,000+ people.

CONTACT DETAILS

Paula Polei
paula.polei@ardaghgroup.com
856-455-2001

443 S East Ave
Bridgeton, NJ 08302

Facebook: <https://www.facebook.com/ardaghgroup/>
Twitter: <https://twitter.com/ardaghgroup>

BLUE LABEL DIGITAL PRINTING (OH)



<https://www.bluelabeldigital.com>

2019 – KKON SPONSOR - Custom Label Printing

Custom Label Printing and Unmatched Service.

CONTACT DETAILS

Pat Seesholtz, Business Development Manager
pat@bluelabeldigital.com
866-506-2583

Katie Harrington
katie@bluelabeldigital.com

3750 Lancaster New Lexington Rd SE
Lancaster, OH 43130

Facebook: <https://www.facebook.com/bluelabdigital/>
Instagram: https://www.instagram.com/blue_label_digital/
Twitter: <https://twitter.com/BlueLabelPress/>

BREWLOGIX (IN)



<https://www.brewlogix.com/>

2019 - Software & Keg Analytics

BrewLogix provides software and keg-related analytics to growth-oriented craft brewers.

CONTACT DETAILS

Lori Bolin, Chief Strategy Officer
lori.bolin@brewlogix.com
317-694-8714

10 E Washington St.
Indianapolis, IN 46204

CASK GLOBAL CANNING SOLUTIONS (CAN)



<https://www.cask.com/>

2019 – Canning

We provide innovative and affordable canning systems to the world's small and medium-sized creators of craft beer, cider, wine, cold brewed coffee, kombucha and other life-enhancing beverages.

Cask has installed 875+ canning systems in 46 different countries throughout the world and we are the official supplier of printed aluminum cans to our customers for Ball Corporation, the world's largest aluminum can producer.

CONTACT DETAILS

Annette Clemens

annette.clemens@cask.com

5873-552-955

Bh Jamison

bh.jamison@cask.com

60-5100 64 Ave. SE

Calgary, AB Canada T2C 4V3

Facebook: <https://www.facebook.com/caskcanning>

Instagram: <https://www.instagram.com/caskcanning/>

Twitter: <https://twitter.com/caskcanning>

CETOTEC (DEU)



<https://www.cetotec.com/>

2019 – Vinegar/Yeast Production

CETOTEC is an engineering company acting globally and specialized in services for the vinegar and yeast industry. We supply advanced and customized plants from lab scale to industrial scale.

CONTACT DETAILS

Sylvia Sellmer-Wilsberg, PhD

s.sellmer-wilsberg@cetotec.com

49-222-490-0000

Claudia Sanchez Maureira

C.Sanchez-Maureira@cetotec.com

Zilzkreuz 23, Rottbitze

Bad Honnef North-Rhine, Westfalia, Germany 53604

Facebook: <https://www.facebook.com/cetotec/>

CLEARWATER GEAR (ID)



<http://www.ClearWaterGear.com>

2018 – Glassware, Printing

Innovation, Value, Commitment to Excellence. ClearWater Gear has over 35 years of experience proudly providing over 32 million custom drinkware prints. Our legendary customer service has garnered top vendor awards. We're here to serve YOU! Our number one goal is not just to meet, but to exceed your expectations in service, print quality and production times. Check us out at [ClearWaterGear.com](http://www.ClearWaterGear.com) With the industry's quickest production time, we offer Growlers, Glassware and other promotional items.

Offer for our Members: 50 Full Color printed growler lids, free for Kombucha businesses. Contact us or stop by our website and fill out the form.

CONTACT DETAILS

Josh Delucchi, Director of Sales

josh@clearwatergear.com

208-255-2900

1920 Industrial Dr.

Sandpoint, ID 83864

Facebook: <https://www.facebook.com/Clearwatergear/>

Instagram: <https://www.instagram.com/clearwatergear/>

Twitter: <https://twitter.com/clearwatergear>

CRAFT KETTLE BREWING EQUIPMENT (LA)



<https://craftkettle.com/>

2018 - Brewing Equipment

Whether you are starting something new or expanding your current brewing capability and capacity, we are here to support your loftiest ambitions. We provide personalized consultation from first inquiry through installation, so you can build your business with confidence. Our tanks are designed in New Orleans and feature reliable, long-life components and fittings, because we prefer have partners than one-time customers.

CONTACT DETAILS

Jeremy King
jeremy.king@craftkettle.com
763-528-1352
504-733-0059

1652 Religious St.
New Orleans, LA 70130

Facebook: <https://www.facebook.com/craftkettle>
Instagram: <https://www.instagram.com/craftkettle/>
Twitter: <https://twitter.com/craftkettle>

CROWLER NATION (CO)



<http://crowlernation.com>

2020 – Seamers, Cans and Lids

One Stop Crowler Shop.

Cans, Resealable and standard lids, labeling, sealing machines, service, and support.

Spreading great beer into all places by making on demand sealing of Ball Metal's CROWLER cans possible. Colorado born with the help of Oskar Blues.

CONTACT DETAILS

Tim Klein
tim@crowlernation.com
720-518-6947

1800 Pike Road
Longmont, CO 80501

Facebook: <https://www.facebook.com/CrowlerNation>
Instagram: https://www.instagram.com/crowler_nation/

DAVIDSON'S ORGANIC TEAS (NV)



<http://www.davidsonstea.com/>

2017 – KKON SPONSOR - Bulk Ingredients, Loose Leaf Tea, Tea Bag Teas, Herbs, Spices

Davidson's offers 300+ USDA Organic Certified and KSA Kosher Certified stock tea/herb blends and ingredients, custom blending and formulation, 24-72-hour turnaround, minimum orders as low as \$50.00, and the comfort of knowing you've worked with a third-generation organic tea grower. Davidson's also offers a percentage discount for increasing order volumes.

As we strive to keep you constantly enthralled with our blends, our mission is to protect your mind and body. We want you to experience the great rewards of drinking tea when the flavors are true and exciting; when every sip is the embodiment of meticulous attention to quality; when ingredients are pure and uncompromising; when the prices are unbeatable and the service is unmatched; and most importantly, when every cup reminds you of the socially and environmentally responsible way of the Davidson's organic philosophy.

Offer for KBI Members: Free Tea Bag/Loose Leaf Samples

CONTACT DETAILS

Kunall Patel, Director
kunallp@davidsonstea.com
775-356-1691

Shelby Bowers, Sales and Marketing
shelbyb@davidsonstea.com

665 Spice Islands Drive, Ste 101
Sparks, NV 89431

Facebook: <https://www.facebook.com/davidsonsorganics>

Instagram: <https://www.instagram.com/davidsonsteas/>

Twitter: <https://twitter.com/DavidsonsTeas>

Relevant Clients:

Bella Bucha Kombucha (Costa Rica), Sky Kombucha (HI), Sound Kombucha (WA), Renewal Kombucha (PA), Sedona Kombucha/Wild Tonic (AZ), The Bu Kombucha (OK), Deane's Kombucha. (MN)

DEERLAND ENZYMES (GA)



<https://www.deerland.com/>

2016 – KKON SPONSOR - Probiotic Supplements

Deerland Enzymes and Probiotics is a leading specialty formulator and contract manufacturer of enzyme-based dietary supplements. With a team of industry experts working in a state-of-the-art lab, we are poised to serve our customers from the initial stages of customized product conceptualization, through the design phase, final formulation phase and contract manufacturing services. We make significant investments in working with our customers at the early concept phase of product development in order to ensure a thorough understanding of the benefits customers are focused on delivering to their consumers. From there, we are able to customize a solution specific to our customer's individual needs.

CONTACT DETAILS

Kristin Wilhoyte, Director of Marketing Communications
kwilhoyte@deerlandenzymes.com

678-391-7414

Tod Burgess

todburgess@deerlandenzymes.com

3800 Cobb International Boulevard NW

Kennesaw, GA 30152

Facebook: <https://www.facebook.com/DeerlandEnzymes/>

Twitter: <https://twitter.com/DeerlandEnzymes/>

DK ADVANCED TECHNOLOGIES (NY)



<https://dkadvancedtechnologies.com/>

2019 – KKON SPONSOR - Bottling Equipment

Bottling equipment designed, built, and serviced in the US for craft beverage producers. To make bottling easy and affordable so you can get back to doing what you love!

Offer: Kombucha Brewers members - Receive \$1,000 off a bottling line and 10% off options and accessories *cannot be combined with other offers

CONTACT DETAILS

Allison Wilshere, Director, Sales & Marketing

allisonw@dkadvancedtechnologies.com

518-747-0626

48 Sullivan Parkway

Fort Edward, NY 12828

Facebook: www.facebook.com/dkadvancedtechnologies/

Instagram: www.instagram.com/dkadvancedtech/

Twitter: www.twitter.com/dkadvancedtech

DOLIUM ONE-WAY KEGS (OR)



<https://www.dolium.eu/>

2020- KEG Equipment

Perfect for beer, wine, ciders, cold coffee, kombucha, and other enhanced beverages

Full compatibility to all filling and dispense systems without the need for special filling heads and dispense couplers.

All standard fittings including A, G, S, D, and the new Alcohol-Free coupler

100% recyclable - no cleaning, no waste, no return

CONTACT DETAILS

Matt Panucci

matt.panucci@dolium.eu

470-881-0847

20171 SW 95th Ave
Tualatin, OR 97062

Facebook: <https://www.facebook.com/Dolium/>

Instagram: <https://www.instagram.com/dolium.kegs/>

Twitter: <https://twitter.com/iWayKeg>

FOGG FILLER (MI)



www.foggfiller.com

2017 – KKON SPONSOR - Filling Systems

In serving the global marketplace, Fogg designs and manufactures filling systems as well as related equipment for specific applications. We endeavor to combine skilled craftsman with innovative management to offer our customers a quality team. Accountability to our God, through His Son, Jesus Christ, means we cannot compromise being completely honest in our dealings. As our

products are viewed, so are we viewed. We will supply products and services that bring our customers improved profit margin which will in turn allow shareholders and employees to prosper.

CONTACT DETAILS

Morgan Hill, Marketing Assistant

mhill@foggyfiller.com

616-786-3644

3455 John F Donnelly Dr.

Holland, MI 49424

Facebook: <https://www.facebook.com/FoggyFillerCo>

G&D CHILLERS (OR)



<http://gdchillers.com/>

2017 – KKON SPONSOR - Cooling Systems

CONTACT DETAILS

Sarah Grams, Sales and Marketing

sarah@gdchillers.com

541-345-3903

Andy Backer

andy@gdchillers.com

760 Bailey Hill Road

Eugene, OR 97402

Facebook: <https://www.facebook.com/gdchillers/>

Instagram: <https://www.instagram.com/gdchillers/>

Twitter: <https://twitter.com/gdchillers>

G4 KEGS (OR)



<https://g4keys.com/>

2016 - Keg Distributor/Supplier

Headquartered in Bend, Oregon, with warehouses in Virginia Beach, VA, Oklahoma City, Oklahoma, and St. Petersburg, Florida we have the infrastructure and supply chain in place to get you kegs as quickly and efficiently as possible.

We are small businesspeople who understand what other small businesses need to succeed. We pride ourselves in offering high quality products, at competitive prices, backed up with cannot be beat customer service. Much like many of our customers we started from humble beginning and have grown into an industry leader. We are passionate about our business and passionate about helping our customers grow.

We want to be your keg supplier, let us earn your business!

CONTACT DETAILS

Emma Shepanek
hello@g4keys.com
541-508-5218

19437 SW 90th Ct.
Tualatin, OR 97062

Facebook: <https://www.facebook.com/GopherKeys>

GAMER PACKAGING INC. (MN)



www.gamerpackaging.com

2016 – KKON SPONSOR - Packaging

Gamer Packaging offers a wide variety of both stock and custom beverage packaging. We provide full-service, innovative, flexible, and responsive solutions for all your Kombucha packaging needs. Our packaging solutions are tailored to meet your challenges and give your product a competitive

advantage. We will work with you to make your business more efficient and profitable—we want to grow together!

Offer for KBI Members: 10% discount (up to \$500) on initial orders for new customers.

CONTACT DETAILS

Paula Gamer, Vice President
pgamer@gamerpackaging.com
612-788-4444

Alicia Johnson, Western Regional Sales Manager
gamer@gamerpackaging.com

330 Second Ave. S. #895
Minneapolis, MN 55401

Facebook: www.facebook.com/gamerpackaging
Twitter: <http://www.twitter.com/gamerpackaging>

Relevant Clients:

Kevita (CA), Mother Kombucha (FL), Lion Heart (OR), American Brewing Company dba bucha (CA), High Country Kombucha (CO), Reeds (CA), Kombuchick (VA), Rowdy Mermaid Kombucha (CO), Deanes Kombucha (MN), Buchi Kombucha (NC), Revive (CA)

GEA MECHANICAL EQUIPMENT US, INC. (NJ)



<https://www.gea.com/en/index.jsp>

2020 – GEA provides sustainable solutions for sophisticated production processes in diverse end-user markets and offers a comprehensive service portfolio.

We live our values.

Excellence • Passion • Integrity • Responsibility • GEA-versity

CONTACT DETAILS

Ken McCullough, Sr. Process and technical Advisor
kenneth.mccullough@gea.com
541-626-3109

24-hour Emergency Support: +1-800-509-9299

100 Fairway Court
Northvale, NJ 07647

Facebook: <https://www.facebook.com/geagroup>

GRAHAM PACKAGING (PA)



<https://www.grahampackaging.com/>

2019 – Rigid Plastic Container Manufacturer

CONTACT DETAILS

Kapil B. Gami, Sr. Director- Business Development

kapil.gami@grahampackaging.com

717-309-0701

700 Indian Springs Drive, Suite 100
Lancaster, PA 17601

GRANDSTAND (KS)

GRANDSTAND

<https://egrandstand.com/>

2020– Screenprinting and design company serving the beverage & hospitality industries

CONTACT DETAILS

Emily Taylor, Marketing Manager

emilyt@egrandstand.com

785-766-1182

3840 Greenway Circle
Lawrence, KS 66046

Facebook: <https://www.facebook.com/eGrandstand>
Instagram: <https://www.instagram.com/eGrandstand/>
Twitter: <https://twitter.com/eGrandstand>

HEUFT USA, INC. (IL)



<http://www.heuft.com>

2017 – KKON SPONSOR - Bottle Filler

HEUFT USA, Inc. provides quality assurance in-line inspection equipment. Since 1988, HEUFT USA has excelled in providing solutions for sustainable quality inspection for both Bottles and Cans. Our product line covers Full and Empty container inspection, Full Case and Empty Case Inspection as well as sorting, laning, rejection systems and more. We are a global company that provides 24/7 on call service and same day spare part delivery.

Laura Quid - Sales Coordinator

laura.quid@heuft.com

630-968-9011 x117

Roman Uchyn

Roman.Uchyn@heuft.com

630-968-9011

2820 Thatcher Road

Downers Grove, IL 60515

Facebook: <https://www.facebook.com/heuft.systemtechnik>

Instagram: <https://www.instagram.com/heuft.systemtechnik/>

Youtube: <https://www.youtube.com/user/heuftmedia>

KEFIPLANT (CAN)



<http://kefiplant.com>

Kefiplant's mission is to be a world leader in the production of fermented herbs & Kombucha. Benefiting from the wisdom of ancestral herb fermentation traditions, our creative team of specialists is committed to create products intended for companies in the food and supplement sectors.

The fundamental values of Kefiplant combined with administrators' passion, direct the daily actions and allow the companies to offer health products adapted to the customers' needs.

We are dedicated to contribute to our clients' well-being and we believe in the importance of respecting the delicate balance of our ecosystem through our health products.

CONTACT DETAILS

Chantale Houle
chantale.houle@kefiplant.com
819-477-2345

2120 Joseph St-Cyr
Drummondville, QC Canada J2C 8V6

Facebook: <https://www.facebook.com/Kefiplant-159632557845635/>

KOMBUCHA KAMP (CA)



www.kombuchakamp.com

2014* - KBI FOUNDERS, PRESIDENT – Hannah Crum & CHAIRMAN OF THE BOARD – Alex LaGory

Consultation Services, Wholesale Culture & Starter Liquid for scaling production

With over 10 years of brewing experience, Kombucha Kamp is the top information site in the world for Kombucha. We offer high quality cultures & supplies, innovative products, and superior customer support. Kombucha Kamp also offers commercial consultation services, HACCP Plans and wholesale cultures for commercial breweries.

CONTACT DETAILS

Hannah Crum
hannah@kombuchakamp.com
424-245-5867

Alex LaGory
customerservice@kombuchakamp.com

Facebook: <https://www.facebook.com/KombuchaKamp>

Instagram: <http://instagram.com/kombuchakamp>

Twitter: <http://twitter.com/kombuchakamp>

Relevant Clients (partial list):

221 BC, Almighty Kombucha, Anna's Small Batch Kombucha, Cape Cod Kombucha, Cultured Ferments, The Federal Brewing Company, Happy Belly Kombucha (CAN), Health-Ade Kombucha Idaho Kombucha, JR's Kombucha, Laurentian Brew Kombucha Company (CAN), Ninja Kombucha Remedy Kombucha (AUS), Revel 365, Simply Kombucha, Tao Kombucha (Brazil), Wild Tea Kombucha (CAN), Wild Tonic

LABELTRONIX (CA)



<https://www.labeltronix.com/>

2020– Labeltronix manufactures high quality labels to the wine, nutraceutical, food, bath & beauty, household industries.

Our mission is to help companies make great impressions by providing high quality cost effective labeling solutions, superior Customer Care, and establish long term mutually beneficial relationships with our Customers, Employees and Suppliers.

CONTACT DETAILS

Jill Sambol

jsambol@labeltronix.com

800-429-4321

2419 E. Winston Road

Anaheim, CA 92806

Facebook: <https://www.facebook.com/Labeltronix/>

Instagram: <https://www.instagram.com/labeltronix/>

LAKE MISSOULA TEA COMPANY (MT)



<https://lakemissoulateacompany.com/>

2018 – KKON SPONSOR – Tea Supplier

Strong ties to tea farms in Indonesia, China, Taiwan, Kenya, and Colombia give us great confidence that we offer the world's best tea. These ties allow us to build a sustainable, organic source of quality teas from farms working at the village scale. Our leaf collection boasts every variety from fine Taiwanese oolong to Yunnan black produced by ancient tea trees to Elephant Friendly TM certified Assams. We are confident in the quality of our teas and our ability to continue to source new and innovative brews.

CONTACT DETAILS

Heather Kreilick, Owner

INFO@LAKEMISSOULATEA.COM

406-529-9477

136 E. Broadway

Missoula, MT 59802

Facebook: <https://www.facebook.com/LakeMissoulaTea>

Instagram: https://www.instagram.com/lake_missoula_tea_co/?hl=en

Twitter: <https://twitter.com/lakemissoulatea>

MANNANOVA SOLUTIONS INC. (CAN)



www.mannanova.com

2019 – KKON SPONSOR - Production Consulting

Mannanova Solutions specializes in helping companies in fermented beverage and food production.

We have experience in helping brewers scale up production. From planning production to choosing the right equipment, setting up a proper quality assurance system or building a new factory, we can help you reach your goals. With 6 years' experience in the kombucha and fermented foods industry and extensive knowledge of food fermentation. Mannanova solutions can also help with any food fermentation projects, the wilder the better!

Mannanova is the manifestation of a vision where new foods are developed with a sense of responsibility. Foods are meant to be healthy and to make us well, it is important people and businesses know that it IS possible to make great modern food products through processes like innovative fermentations using sustainable methods. Mannanova is there to help people attain these goals of sustainability, responsibility, and deliciousness so that we can make foods that make us healthy and proud!

Here to serve you in English, French and Spanish.

CONTACT DETAILS

Eduardo Fonseca Arraes

ed@mannanova.com

514-441-3012

2300 Holt Street

Montreal, QC Canada H2G 2H8

Facebook: <https://www.facebook.com/mannanovainc/>

Instagram: <https://www.instagram.com/mannanovadventures/>

Relevant Clients:

Rise Kombucha (Canada), Synerchi Kombucha (Ireland), Urban Kombucha (Switzerland)

Eternity Kombucha (Tunisia), Shaka kombucha (Burundi), Evolve kombucha (New Zealand)

MUNZING (NJ)



<https://www.munzing.com/en/home.html>

2020 – Defoamers for food processing

MUNZING's MAGRABAR® products have been developed for a wide range of applications in the food industry and are designed to provide exceptional initial knockdown and long-lasting defoaming

during food processing. We offer both liquid and powder defoamers with options suitable for organic, non-GMO and identity preserved processing. MAGRABAR products are allergen free, Kosher and Halal and are produced in a Global Food Safety Initiative (GFSI) certified facility, operating under food GMPs and a HACCP-based food safety system.

In accordance with the Code of Conduct the employees of the Munzing group declare their commitment to the guiding principle "Creating Additive Value"

<https://www.munzing.com/en/munzing-group/corporate-strategy.html>

CONTACT DETAILS

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acolacci@munzing.us

973-233-6791

Amy VanDenEinde

avandeneinde@munzing.us

720-369-2204

1455 Broad St. 3rd Floor

Bloomfield, NJ 07003

ONECIRCLE (IL)



<https://www.lightweight-containers.com/>

2019 - KKON SPONSOR - Lightweight Containers

OneCircle, formerly known as Lightweight Containers, is the founder of the innovative KeyKeg and UniKeg system. The company's headquarters are located in Den Helder, the Netherlands. In addition, the company has several offices throughout the world for optimum accessibility for its customers. The KeyKeg and UniKeg kegs are manufactured on five production lines in the Netherlands, Germany, Spain, the United States of America and the United Kingdom. As an innovative family business, OneCircle has a keen eye for the environment in all its activities.

CONTACT DETAILS

Marcella Ingelse, Marketing

marcella@keykeg.com

31-223-760-720

312-489-8425

980 North Michigan Avenue Suite 1400

Chicago, IL 60611

Facebook: <https://www.facebook.com/keykegs/>

Instagram: <https://www.instagram.com/keykegs/?hl=nl>

OWENS ILLINOIS (OH)



<http://www.o-i.com/>

2019 - KKON SPONSOR - Glassware

CONTACT DETAILS

Cedric Washington, Business Development Manager

cedric.washington@o-i.com

567-336-7391

1 Michael Owens Way

Perrysburg, OH 43551

Facebook: <https://www.facebook.com/GlassIsLife/>

PETAINER MANUFACTURING USA INC. (CA)



www.petainer.com

2018 - KKON SPONSOR – Packaging

Petainer's ambition is to create a circular economy for PET resin, make sure all products are reusable or recyclable and transform waste into a valuable resource.

We guide our clients through every step of the packaging process to optimize the design of their products and provide lighter, easy-to-recycle, solutions tailored to their business. Proportionately, we are one of the largest users of PCR in single-use containers and we lead the way in refillable bottles for the beverage industry.

CONTACT DETAILS

Jerry Beaudion , VP Sales - East
Jerry.beaudion@petainer.com
312-218-0385

Tammy Duhaime
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506 E. Whitmore Ave, Warehouse 5
Modesto, CA 95358

Facebook: <https://www.facebook.com/petainer/>
Instagram: <https://www.instagram.com/explore/tags/petainer/?hl=en>
Twitter: <https://twitter.com/petainer?lang=en>

PORTLAND KETTLE WORKS (OR)



<https://www.portlandkettleworks.com/>

2020 - Kombucha Brewery Tanks and Process Equipment

Business Mission Statement: Bring the World More Kombucha

CONTACT DETAILS

Thad Fisco - Owner
thad@portlandkettleworks.com
503-310-1383

2401 NW 22nd Ave.
Portland, OR 97210

Facebook: <https://www.facebook.com/PortlandKettleWorks/>
Instagram: <https://www.instagram.com/pdxkettleworks/>

Twitter: <https://twitter.com/KettleWorksPDX>

PRO CHILLER SYSTEMS, INC. (WA)



www.prochiller.com

2016 – KKON SPONSOR - Glycol Chiller Systems

For 25 years, Pro has been producing high quality cooling solutions to the Craft Beverage Industry.

It is our mission to not only identify but exceed the expectations of each stakeholder of our company:

Our Customers

Consistently providing high quality and high value products. Identifying and meeting the challenges of the ever-changing markets.

Our Lenders and Investors

Delivering a worthy return on investments through the sound management and application of our resources. Openly communicating and tracking the goals and objectives of the corporation.

Our Employees

Rewarding profitable performance and attitude in an environment that offers personal and company growth.

Our Suppliers

Always remembering that we are to our suppliers what our customers are to us.

Our Families

Our jobs are only vehicles to provide for the most important people in life..... our families.

Offer for KBI Members: 5% discount on Chiller System purchases

CONTACT DETAILS

Jason Rupp, VP of Sales

jasonr@prorefrigeration.com

info@prorefrigeration.com

360-448-3795

Damon Reed

DamonR@Prorefrigeration.com

info@prorefrigeration.com

P.O. Box 1528
Auburn, WA 98071

Facebook: <https://www.facebook.com/ProRefrigerationInc>

Relevant Clients:

House Kombucha (CA)
Kombucha Revolution/Kombucha Wonder Drink (OR)
Columbus Kombucha Co. dba Luna Kombucha (OH)

PROSPERO EQUIPMENT CORP. (NY)



<http://prosperoequipment.com/>

2018 - KKON SPONSOR - Equipment

Bonus Mission Statement: TO PROVIDE OUR CUSTOMER WITH HIGH QUALITY EQUIPMENT
BACKED WITH OVER 40 YEARS OF CONSULTATION AND TECHNICAL SUPPORT

Offer: Bulk discounts available to customers who want a one stop equipment supplier with great support!

CONTACT DETAILS

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mdidonato@prosperocorp.biz
914-769-6252

Carlo Stefanucci
cstefanucci@prosperocorp.biz

123 Castleton St.
Pleasantville, NY 10570

Facebook: <https://www.facebook.com/prosperoequipment/>
Twitter: <https://twitter.com/hashtag/prosperoequipment>

QUARTZ ANALYTICS (MI)



www.quartz-analytics.com

2020 – Crystal Filtration Company

Quartz Analytics is a Crystal Filtration Company. Since 1986, Crystal Filtration has been dedicated to providing the best products and care for customers. As Quartz Analytics, we plan to continue that virtue.

Quartz Analytics is engaged primarily in supplying accurate and easy-to-use lab equipment that improves quality control for both the food and beverage industries. Through our partnership with cdR Mediated, which evolved from us being customer to distributor of their state-of-the-art quality control lab analysis systems and supplies in North America. The cdR technology, created and developed in Italy, couples spectrophotometrics with a series of pre-filled and ready to use reagent kits developed by the research laboratories of cdR.

These systems are easy to use, do not require calibration, technical support and maintenance, and provide compliant reference methods. The systems are practical, reliable and allow one to perform accurate chemical tests on different kinds of foods and beverages in a very rapid way.

Let us help you make science simple.

CONTACT DETAILS

Carly J. Wingerter, Director of Sales and Marketing

cwingerter@quartz-analytics.com

248-923-3671

Crystal Filtration 2146 Avon Industrial Dr.
Rochester Hills, MI 48309

R-BIOPHARM (MO)



<http://www.r-biopharm.com/>

2019 – Diagnostics & Analytics

R-Biopharm is a leading developer of test solutions for Clinical Diagnostics and Food & Feed Analysis. In both sectors, the R-Biopharm test kits offer high precision and accuracy, key requirements where patient and consumer health is at risk.

CONTACT DETAILS

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n.blair@r-biopharm.com
269-558-4870

870 Vossbrink Dr.
Washington, MO 63090

Facebook: <https://www.facebook.com/RBiopharmAG/>
Twitter: <https://twitter.com/rbiopharm>

RARE COMBINATIONS LLC (GA)



<https://rarecombinations.com/>

2019 – Beverage Alcohol Detector

Rare Combinations LLC Alcohol Percentage Detector

Offer: \$200 off Alcohol Percentage Detector for all of 2019

CONTACT DETAILS

Nick Robertson, Founder
nick@rarecombinations.com
404-798-4420

1023B Oconee St.
Athens, GA 30605

SKA FAB (CO)



<https://www.skafabricating.com>

2018 - KKON SPONSOR - Packaging

Ska Fabricating is a packaging solutions company for depalletizing, repalletizing, conveyance, rinsing, drying, fill detection and date coding. With over 500 installations worldwide, we have the products and experience to help you increase your production while saving expense. Our original small footprint depalletizer was designed for the craft brewing market and quickly became the most widely used automatic depal for craft breweries worldwide. As our reputation grew, our product reach expanded to many other industries. We have experience in handling multiple sized containers for beer, wine, cider, kombucha, coffee, tea, water, pharmaceuticals, and food. Give us a call and we will help you find an affordable solution to your bulk handling needs.

Business Mission Statement: Helping our customers increase production, maximize floor space, save money, and reduce labor.

CONTACT DETAILS

Don Carnes, Marketing Director
don@skafabricating.com
970-403-8562

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877-340-2337

545 Turner Drive Suite A
Durango, CO 81303

Facebook: <https://www.facebook.com/SkaFabricating/>
Instagram: <https://www.instagram.com/skafabricating/>
Twitter: <https://twitter.com/skafabricating>

SOVEREIGN FLAVORS INC. (CA)



<https://www.sovereignflavors.com/>

2019 - Flavor Supplier

The flavor chemists at Sovereign Flavors have created thousands of flavors, so you can trust that our flavor experts set the trends for the industry. With 200+ Organic Certified flavors and 1000+ Natural Flavors in our library, and growing daily, we offer an unparalleled variety of offerings to choose from. Custom flavor creations and blends also available. 1-gallon Minimum Order Quantity and 7-10 day turnaround time on samples and orders.

CONTACT DETAILS

Katie Allen, Account Executive

katie@sovereignflavors.com

949-370-4992

4020 - 4030, W. Chandler Ave.

Santa Ana, CA 92704

Facebook: <https://www.facebook.com/sovereignflavors/>

STOUT TANKS (OR)



<https://conical-fermenter.com/>

2019 - Brewing Equipment

As a proven leader in the craft brew industry, we continue to innovate new, commercial grade designs for craft breweries that make us stand out from the competition. 100% sanitary brewing equipment. When you invest in a quality system, you create quality craft brew.

CONTACT DETAILS

Bill Nootenboom, President

billn@stouttanks.com

503-372-9580

503-272-6842

16300 Southwest 72nd Avenue

Portland, OR 97224

Facebook: <https://www.facebook.com/stouttanksandkettles>

Instagram: <https://www.instagram.com/stouttanks/>

Twitter: <https://twitter.com/stouttanks>

TEATULIA ORGANIC TEAS (CO)



Know Where Your
Tea Comes From®

<http://www.teatulia.com>

2018 – KKON SPONSOR – Teas

Do you know where your teas come from? Teatulia Organic Teas is proud to supply pure, organic tea and herbs for craft kombucha makers-direct from our own tea garden in Northern Bangladesh. As a USDA Organic, Fair Trade, Rainforest Alliance, and B-corp certified company, our teas and herbs meet the highest ethical and sustainability standards. If you want your SCOBY to be healthy and your kombucha to taste great, it is important to choose the right tea. Since the first-time tea leaves are "washed" is when the tea is brewed, we are passionate about cultivating the cleanest tea possible. We use only natural farming methods and absolutely no chemicals or harmful pesticides that could end up in your kombucha brew. Since our tea comes from our own organic garden, we can guarantee it is fresh and flavorful. Single garden sourcing also makes our tea affordable. Due to the direct relationship with our garden, we are probably much cheaper than your current source. Reach out now for a quote. Chris Olsen Chief Business Development Officer 303-433-2980 x 301 chris@teatulia.com <http://www.teatulia.com>

CONTACT DETAILS

Chris Olsen

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303-433-2980 x 301

Teatulia 2904 Zuni St.

Denver, CO 80211

Facebook: <https://www.facebook.com/Teatulia>
Instagram: <https://www.instagram.com/teatuliateas>
Twitter: <https://twitter.com/teatulia>

THE BREW BAG® (IL)



<https://www.brewinabag.com/>

2019 - Filtration

Fabric Filter Manufacturer - Food Safe - Micron Rated - Reusable

It is our goal to provide brewers with a product that reduces workflow, delivers consistent results, is safe to use, and is food friendly.

Offer for our Members: 10% Off first order.

CONTACT DETAILS

Rex Slagel, Managing Member

rex@brewinabag.com

815-919-8534

24552 Caton Farm Rd
Plainfield, IL 60586

Facebook: <https://www.facebook.com/thebrewbag/>

Instagram: <https://www.instagram.com/thebrewbag/>

Twitter: <https://twitter.com/thebrewbag>

THIELMANN (ESP)



<http://www.thielmann.com/>

2020 - Manufacturer of stainless-steel containers

The Container Company. As one of the world's leading manufacturer of stainless-steel containers, THIELMANN delivers unsurpassed container expertise that customers from a broad range of industries trust and depend on.

CONTACT DETAILS

Oarda Latifaj, Marketing Department

oarda.latifaj@thielmann.com

34-958-406-000

THIELMANN PORTINOX SPAIN S.A.

Ctra Pulianas, km 6

Pulianas, Granada, Spain 18197

Facebook: <https://www.facebook.com/THIELMANN.AG/>

Twitter: <https://twitter.com/thielmannag>

TRADIN ORGANIC (CA)



<https://www.tradinorganic.com/>

2018 - KKON SPONSOR - Organic Ingredients

Tradin Organic is a global front-runner in organic ingredients. We offer a full-service portfolio based on our unique sourcing, sustainability initiatives and processing & distribution facilities.

CONTACT DETAILS

Andy Poston, Sales Executive

andy.poston@tradinorganic.com

831-600-3660

Alli Unger

alli.unger@tradinorganic.com

831-600-3689

100 Enterprise Way, Suite B101

Scotts Valley, CA 95066

Facebook: <https://www.facebook.com/tradinorganic/>

Twitter: <https://twitter.com/tradinorganic?lang=en>



<http://www.beer-co.us/>

2017 – KKON SPONSOR – On Tap Equipment

World class beverage systems and all accessories to keep them flowing.

Offer for KBI Members: Receive 10% off first order

CONTACT DETAILS

Ashley Schaefering
a.schaefering@beer-co.us
636-379-2226

Vincent Valev, Sales
info@beer-co.us
888-808-9286

65 North Central Drive
O'Fallon, MO 63366

Facebook: <https://www.facebook.com/UBCgroupUSA/>
Instagram: <https://www.instagram.com/ubcgroupusa/>
Twitter: <https://twitter.com/ubcgroup>

WHITE LABS



<http://whitelabs.com>

2016 – KKON SPONSOR – Lab Services

White Labs is a leader in fermentation and has product and services for kombucha enthusiasts and professional brewers. We store and propagate custom cultures and blends to assure purity and consistency and consult on the proper amounts of cultures to use and incorporate into products.

Our analytical lab tests alcohol levels for compliance and can report on any micro-organisms present. We also sell SCOBYs which are free of food pathogens and have been genetically identified to know specifically what yeast and bacteria are involved in the fermentation of kombucha.

Offer: White Labs, a leader in fermentation since 1995, offers education, cultures, and professional lab services for kombucha producers. Products and services include:

*Advanced kombucha testing package

*Mixed culture isolations

*Alcohol testing

*Final product testing

*Shelf-life testing

*SCOBY

CONTACT DETAILS

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kskow@whitelabs.com

858-693-3441 ext. 4815

Sabrina LoPiccolo, Marketing Manager

slopiccolo@whitelabs.com

858-527-7699

9495 Candida Street

San Diego, CA 92126

Facebook: <http://www.facebook.com/whitelabs>

Instagram: <http://www.instagram.com/whitelabsyeast>

Twitter: <http://www.twitter.com/whitelabs>

WILD GOOSE FILLING (CO)



<http://www.WildGooseCanning.com>

2018 - KKON SPONSOR – Canning & Bottling

Wild Goose Canning - Meheen Manufacturing designs, engineers and manufactures world-class beverage canning and bottling solutions for premium craft producers who demand quality without compromise. Each precision Wild Goose - Meheen system is expertly crafted to customer specifications to ensure the quality and consistency of every batch from tank to can or bottle.

CONTACT DETAILS

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720-406-7442

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