

JUST DON'T
CALL IT
KOMBUCHA :)



FIZZY PROBIOTIC DRINKS TO NURTURE YOUR GUT-MICROBIOME

Kif & co, based in Los Angeles, crafts kefir water, a lighter and more refreshing alternative to kombucha. Brewed with natural fruits and herbs, Kif Kefir Water is the tastiest way to get your daily probiotics.



The global vegan probiotics market is anticipated to accelerate with an annual growth rate of 8.8% from 2022 to 2032 (Future Market Insights).



PASSIONFRUIT LEMONGRASS

Ingredients: purified water, organic cane sugar (for fermentation purposes only), kefir culture, passionfruit, lemongrass
Facts: 70 calories, 7g total carb, 0g total sugars
Must be refrigerated



CHERRY LIME MINT

Ingredients: purified water, organic cane sugar (for fermentation purposes only), kefir culture, cherry, lime, mint
Facts: 70 calories, 8g total carb, 0g total sugars
Must be refrigerated



GUAVA BASIL

Ingredients: purified water, organic cane sugar (for fermentation purposes only), kefir culture, guava, basil
Facts: 70 calories, 8g total carb, 1g total sugars
Must be refrigerated



LEMON GINGER TURMERIC CAYENNE

Ingredients: purified water, organic cane sugar (for fermentation purposes only), kefir culture, lemon, ginger, turmeric, cayenne extract
Facts: 60 calories, 8g total carb, 6g total sugars
Must be refrigerated

HOW TO ORDER:

Email: maddie@kifandco.com
kifkefirwater.com | 816.686.9686 | Los Angeles, CA
Now available at [Foundation Foods](#) for distribution.
Inquire for more info.

