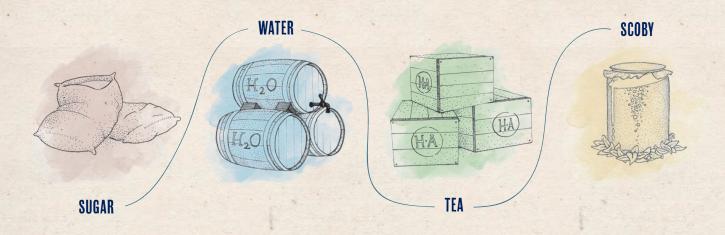




THE INGREDIENTS IN KOMBUCHA ARE SIMPLE

Old-school kombucha is made via primary and secondary fermentation. Though many brands try to hasten this very natural process, Health-Ade does this the real way.





5 REASONS TO DRINK KOMBUCHA



Delicious, especially Health-Ade



Ready to drink for your on-the-go life



Naturally low in sugar, caffeine and calories



Makes you feel good: naturally contains B12, probiotics and healthy acids



Simply, real food

THE DIFFERENCE

- The best tasting and highest quality kombucha you can buy.
 - The only commercial kombucha fermented 100% in glass to prevent plastic and metal leaching.
 - Hand-crafted in super-small 2.5 gallon batches for premium quality.
 - Flavored with only the highest quality ingredients, like cold-pressed juice from organic produce.
 - Certified Organic, Non-GMO, Gluten-Free, Raw, Vegan, Kosher.
 - Naturally fermented using all stages; the brew tells US when she's ready.
 - We never hasten or adulterate the process with chemicals or synthetic probiotics.



THE BEST **TASTING** AND HIGHEST QUALITY **KOMBUCHA** YOU CAN BUY



PRODUCT SALES

Since the first bottle was sold at a California farmers' market in early 2012, Health-Ade has experienced explosive growth, rapidly becoming the fastest growing kombucha brand in the industry. With orders multiplying 4X annually, it's poised to be the #1 brand in major US markets.

AVAILABLE ON TAP AND BY THE BOTTLE



CASES SOLD

01 2013

Q1 2014

Q1 2015

01 2016

OUR CUSTOMER DEMOGRAPHICS

(1) HEALTHY

Active lifestyle-hiking, yoga, running, dance Not only for health nuts For the "health it takes to be happy"

WEALTHY

Willing to spend more for a better tasting and premium product Passionate about the real food movement

WISE

Entrepreneurial Educated Creative and expressive

Health-Ade performs extremely well in a variety of establishments.

















HOW WE SUPPORT OUR DEMOGRAPHICS

IN STORE EVENTS

Demos Pop-ups Educational Train the Staff

EXPERIENTIAL

Community Charity Lifestyle Events Regional Events

MERCHANDISE

Wearables Fridges Custom POS

PRESS/PR

Celebrity seeding Influencer events Magazine and digital/blog features

SOCIAL MEDIA

Fastest growing kombucha brand on social media #FollowYourGut

Follow Your Gut!

ADVERTISING

Outdoor Magazine Digital



TOP PRESS HITS

Los Angeles

"When in doubt, go for the Health-Ade."

Life & Thyme

"Looks like their gut has led them a long way from the sidewalk on which this story began."

THE **ZOE** REPORT

"The fermented tea is a fantastic source of probiotics and, with a slew of options now on the market, comes in a variety of yummy flavors."

bon appétit

"We saw many brands boosting their products with adaptogenic herbs.. Health-Ade Kombucha revealed a special adaptogenic blend."

SFLF

"It's next-level kombucha"

InStyle

"Another favorite? Health-Ade shots of kombucha, which many stars sipped on and enjoyed together."



"On the way out, guests grabbed goodies from Coffee Bean & Tea Leaf, Health-Ade Kombucha, and Nourish Snacks."

FORTUNE

"What started out as a hobby is now an emerging brand."

