Camellia GROVE KOMBUCHA



PURE FERMENTED TEA

We believe less is more when it comes to great taste. Camellia Grove Kombucha is simply brewed with organic tea, cane sugar, and live cultures — that's it!

NO ADDED SUGAR

We simply use organic cane sugar for the fermentation process. We then don't do a secondary fermentation nor add any sugar for flavoring or sweetness — giving us consistently low sugar.

TEA-FORWARD FLAVORS

In leiu of adding sweeteners or juices, we highlight the natural aromatics in different organic teas. With tea being the largest consumed beverage in the world, we appeal to our fellow tea lovers.

ONE-YEAR SHELF LIFE

In filtering our product and not conducting a secondary fermentation, we can produce a raw Kombucha with a one-year shelf life that still has the benefits of live cultures.

OOLONG	Earthy and complex, roasted aroma with hints of fruit and honey.	Item # 169810	8 50001 09705 5
JASMINE	Delicate, floral aroma of Jasmine. Tastes like sunshine!	Item # 169811	8 50001 09703 1
ROOIBOS	Full bodied, earthy aroma with hints of cinnamon and nutmeg. CAFFEINE FREE	Item # 169812	8 50001 09715 4
MEADOW	Floral aroma with notes of chamomile, rose, and linden flowers. CAFFEINE FREE	Item # 169813	8 50001 09702 4

12 (12 fl oz.) units per case / 10.5" x 7.88" x 5" / 10.31 lbs
refrigerated beverage

CROWN PACIFIC FINE FOODS

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