

KAANJI

FERMENTED BEET & CARROT TONIC

BY

DOSA KITCHEN™



FIRST-TO-MARKET IN THE US, DOSA KITCHEN'S KAAANJI IS FILLING A NEED AMONG THE HUNDREDS OF THOUSANDS OF INDIAN AMERICANS WHO GREW UP ON THIS HERITAGE BEVERAGE. ITS PERKY FLAVOR AND PROBIOTIC PROFILE MAKE EACH SIP AN INSTANT PICK-ME-UP!

DRINK BY THE SHOT, TOP WITH SPARKLING WATER, OR ADD TO YOUR FAVORITE SAVORY SIP.

INDIAN IS THE FASTEST GROWING ETHNIC CUISINE IN THE US, AND KAAANJI'S PLANT-BASED PROFILE MEETS GROWING WORLDWIDE CONSUMER DEMAND FOR LOW-SUGAR FUNCTIONAL BEVERAGES MADE WITH REAL-FOOD INGREDIENTS, INCLUDING ORGANIC VEGETABLES.

FIRST TO MARKET IN US!

**CONTACT: LEDA SCHEINTAUB
DOSAKITCHEN@GMAIL.COM
WWW.DOSAKITCHEN.COM
209 AUSTINE DRIVE
THOMAS HALL
BRATTLEBORO, VT
802-246-7592**

Nutrition Facts Servings: 8, **Serv. size: 2oz (59mL)**,
Amount per serving: **Calories 5**, **Total Fat** 0g (0% DV), Sat. Fat 0g (0% DV),
Trans Fat 0g, **Cholesterol** 0mg (0% DV), **Sodium** 230mg (10% DV),
Total Carbohydrate 1g (0% DV), Dietary Fiber 0g (0% DV), Total Sugars 0g
(Incl. 0g Added Sugars, 0% DV), **Protein** 0g (0% DV), Vitamin D 0mcg (0% DV),
Calcium 4mg (0% DV), Iron 0mg (0% DV), Potassium 46mg (0% DV)



UNIT SIZE: 16 FL OZ / 473 ML REFRIG. SHELF LIFE: 6 MONTHS (33-40°F)

INGREDIENTS: WATER, ORGANIC BEETS, ORGANIC CARROTS, SEA SALT, MUSTARD SEEDS.
MADE WITH LOCAL VEGETABLES WHENEVER POSSIBLE.

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TEST-MARKETED AT DOSA KITCHEN FOOD TRUCK FOR 5 YEARS WITH A CONSISTENT CUSTOMER RESPONSE THAT IT TASTES “JUST LIKE HOME.”