

FERMENTED BEET & CARROT TONIC

BY-

D S A KITCHEN [™]



FIRST-TO-MARKET IN THE US, DOSA KITCHEN'S KAANJI 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 KAANJI'S PLANT-BASED PROFILE MEETS GROWING WORLDWIDE CONSUMER DEMAND FOR LOW-SUGAR FUNCTIONAL BEVERAGES MADE WITH REAL-FOOD INGREDIENTS, INCLUDING ORGANIC VEGETABLES.



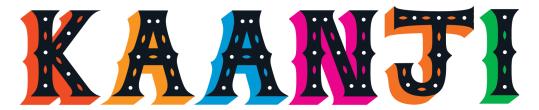
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Nutrition Facts Servings: 8, Serv. size: 2oz (59mL), Amount per serving: Calories 5, Total Fat 0g (0% DV), Sat. Fat 0g (0% DV), Trans Fat 0g, Cholesterol 0mg (0% DV), Sodium 230mg (10% DV), Total Carbohydrate 1g (0% DV), Dietary Fiber 0g (0% DV), Total 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."