



WHO WE ARE

OUR WHY

THE FUTURE OF
DRINKING

YOUR DAILY DOSE OF HAPPINESS





Table of Contents

- **WHO IS BOMBOOCH**

- **HERE'S WHAT WE BELIEVE**

- **OUR TEAM**

- **THE BOMBOOCH MOVEMENT**

- **THE FUTURE OF DRINKING**



About Bombooch Kombucha

Two thousand years ago, ancient Chinese Tea Shifus discovered what was known as the 'elixir of life' – an aged tea that became bubbly over time, healed great emperor's ailments...and likely just made people happy.

Health is happiness and should taste good along the way. Thousands of years later, this magical culture that turned tea into kombucha 康普茶 landed in Macau. In 2014 to be exact.

It wasn't an ancient Chinese tea Shifu from out of the fog who brought it, but rather a benevolent Hong Kong naturopath that delivered the 'black tea mushroom' 红茶菌 to our vegetarian restaurant, The Blissful Carrot, in Old Taipa Village.

We started wielding this slightly sweet and tangy beverage into a modern version of kombucha tea, determined to create a Made in Macau beverage that was accessible to every taste bud and, most importantly, that the region could feel proud of.

What followed was the awakening of a modern tea shifu in our founder...and eventually an adoring following of new kombucha drinkers. Kombucha; it's not just for emperors anymore!



Our Promise

While we hope that our commitment to sustainable sourcing and keeping ancient brewing practices alive is evident, our greatest wish is that you feel better than before your first sip and happier when you reach the bottom of the bottle.



Our Value

Vision

Bombooch wants to change the way people think about healthy drinking.
We put the FUN in FUNCTIONAL.

Where soda depletes, kombucha
REPLENISHES.

Mission

To be the flag bearer of:
Made in Macau

We want to represent the finest of
consumer packaged good (CPG) products
of our region.



世上无难事，
只怕有心人

Our Leaders





Gina
Head of
Production



real
kombucha
made by
real
people
for
real
people



Fabio
Managing
Director

Rymark
Lead
Brewer



Daniela
Sales &
Operations
Manager

Joe
Asst.
Brewer



Daniel Jr.
Logistics &
Operations
Supervisor

@drinkbombooch



Made in Macau

SINCE 2014

Bombooch was Macau's first commercial kombucha and also one of the first commercial beverages to be licensed locally and for export.

Import to Hong Kong started in 2016.



Our Tea Farm

HUBEI, CHINA

我們用優質原材料為客戶製作最佳的產品。



You can't make functional, living foods without using the best carefully sourced ingredients.

Our Tea Farm is located in the heart of the mountains in Hubei.

All of our kombucha starts with this Organic Sencha Green Tea.

This variety of tea is packed with antioxidants, polyphenols, and L- Theanine.

We use real ingredients for real people.

The Process



- **SUSTAINABLE RAW
INGREDIENTS**

Only the best roots, shoots, fruits and teas inspired by Macau, Asia, and the last good meal we had.

- **KOMBUCHA
CULTURE**

We use a custom crafted S.C.O.B.Y culture to brew the finest living beverage, good for your gut and your soul.

- **FERMENT**

Tea and kombucha culture are fermented for 10-14 days to yield a sweet and tangy beverage full of living beneficial microbes, enzymes, and micronutrients.



Health Benefits

millions of cultures, working together, to make your life better

bubbly

healthy

kombucha

Enzymes
Healthy
Acids
Stress
Relieving
L-Theanine
Probiotics





Health Benefits



immunity booster 增強免疫力



mood elevator 提升情緒



vegan gluten free 純素無麩質



digestive wonder 消化神器



natural energy 天然能量



beneficial microbes 有益微生物





Six Balanced Flavors

康
善
茶



**Raspberry
Lemonade**
覆盆子檸檬

A new drinkers favorite.
Endless summer
in every sip.

Ingredients: Raspberry, Lemon, Apple, Hibiscus, Rose Hips, Lemonbalm, Organic Sencha Green Tea, Water, Raw Cane Sugar, Live Kombucha Culture (Bacteria and Yeast).

成份: 覆盆子, 檸檬, 蘋果, 芙蓉, 玫瑰果, 香蜂草, 有機煎茶, 水, 原蔗糖, 紅茶菌 (益生菌和酵母)



**Dragonfruit
Apple**
火龍果蘋果

A tropical
probiotic punch.

Ingredients: Cold Pressed Apple Juice, Cold Pressed Dragonfruit Juice, Raspberries, Butterfly Pea Flower, Lemon, Verbena, Orange Zest, Organic Gunpowder Green Tea, Organic Sencha Green Tea, Water, Raw Cane Sugar, Live Kombucha Culture (Bacteria and Yeast).

成份: 冷壓蘋果汁, 冷壓火龍果汁, 玫瑰果, 蝶豆花, 檸檬馬鞭草, 橙皮, 有機火龍果茶, 有機煎茶, 水, 原蔗糖, 紅茶菌 (益生菌和酵母)



**Pineapple
Lemongrass**
菠蘿檸檬草

Sweet, earthy, with a
little ginger spice

Ingredients: Cold Pressed Pineapple, Organic Lemongrass, Cold Pressed Ginger, Organic Sencha Green Tea, Water, Raw Cane Sugar, Live Kombucha Culture (Bacteria and Yeast).

成份: 冷壓菠蘿汁, 有機檸檬草, 冷壓生薑, 有機煎茶, 水, 原蔗糖, 紅茶菌 (益生菌和酵母)



**Blueberry
Hibiscus**
藍莓芙蓉

Berries and flowers
combine to make this
an Antioxidant Ally.

Ingredients: Organic Dried Blueberry, Organic Dried Hibiscus, Dried Apple, Organic Sencha Green Tea, Organic Black Ceylon Tea, Water, Raw Cane Sugar, Live Kombucha Culture (Bacteria and Yeast).

成份: 有機乾藍莓, 有機乾芙蓉, 乾蘋果, 有機煎茶, 有機錫蘭茶, 水, 原蔗糖, 紅茶菌 (益生菌和酵母)



**Ginger
Zing**
心動薑

Immunity in
a bottle.

Ingredients: Ginger, Orange Zest, Black Pepper, Organic Sencha Green Tea, Water, Raw Cane Sugar, Live Kombucha Culture (Bacteria and Yeast).

成份: 生薑, 橙皮, 黑胡椒, 有機煎茶, 水, 原蔗糖, 紅茶菌 (益生菌和酵母)

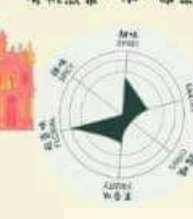


**Lychee
Rose**
荔枝玫瑰

Our most popular
seasonal release.

Ingredients: Raspberry, Lemon, Apple, Hibiscus, Rose Hips, Lemonbalm, Organic Sencha Green Tea, Water, Raw Cane Sugar, Live Kombucha Culture (Bacteria and Yeast).

成份: 覆盆子, 檸檬, 蘋果, 芙蓉, 玫瑰果, 香蜂草, 有機煎茶, 水, 原蔗糖, 紅茶菌 (益生菌和酵母)



Made In Macau

Produced By: Macau Tea Company
Avenida Olimpica No 522-568
Va Nam Bldg. 1/D, Taipa, Macau
@drinkbombooch



Awards - World Kombucha Awards

Out of 150 different companies representing 22 countries competing for 16 awards categories, Bombooch Kombucha got **2 Silver awards** at the 2023 World Kombucha awards! For the categories of Signature Kombucha (**Lychee Rose**) and Fruit With Herbs or Flowers Kombucha (**Dragonfruit Apple**)!





The Numbers

LIFE IS FULL OF HARD DECISIONS, AND WHAT YOU DRINK
EVERY DAY TO FEEL GOOD,
SHOULDN'T BE ONE OF THEM.

10

Years of making
functional
beverages.

1

Organic
Certified
Tea Farm

20,000L

Monthly brewing
capacity.

6

Top Tier
Hospitality
Partners



Milestones



2014

We started making kombucha, kefir and other fermented living foods as unlabeled bespoke products of the Blissful Carrot Vegetarian Eatery in Old Taipa.



2015

The brand Blissful Bombooch Kombucha is created and sold on shelves in the restaurant.



2016

Bombooch gets a rebrand and begins distribution at The Sands Venetian, small retail fronts and gyms.





Milestones



2017

Bombooch arrives as a white-label product in Hong Kong.

We are the first commercial kombucha to be exported from Macau.



2018

Bombooch begins white labeling for major hospitality groups such as Four Seasons Macau and Londoner Court Hotel.



2019

Bombooch rebrands and moves from an 800 ft sq space into a 4000 sq. ft. production space.





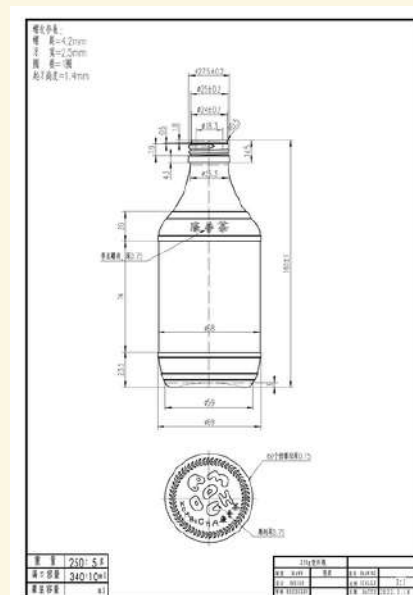
Milestones



2020

Kombucha gains traction in Hong Kong as Macau as more than a "niche" health drink.

Bomboo expands into Macau's Main Supermarket stores



2022

Bomboo designs it's own bespoke bottle, incorporated a more sustainable tin cap.



2023

Bomboo relaunches with a new 330ml bottle, eliminating two sizes and providing a better value to consumers.





Milestones



2023

Bombooch Kombucha Wins 2 Silver World Kombucha Awards for Taste and Quality in Barcelona Spain.

2024

Bombooch launches into Hong Kong Supermarkets debuting at various City Super locations.



2025



Same
Kombucha,
New Outfit,
Better Value.

330ml

More kombucha,
less money,
less time
juggling smaller bottles.

Your pockets have better things to do.

@drinkbombooch





Macau's Kombucha





Sales Channels

THE KOMBUCHA MOVEMENT GROWS

**WHOLESALE
DISTRIBUTION:
HOSPITALITY &
GROCERS**

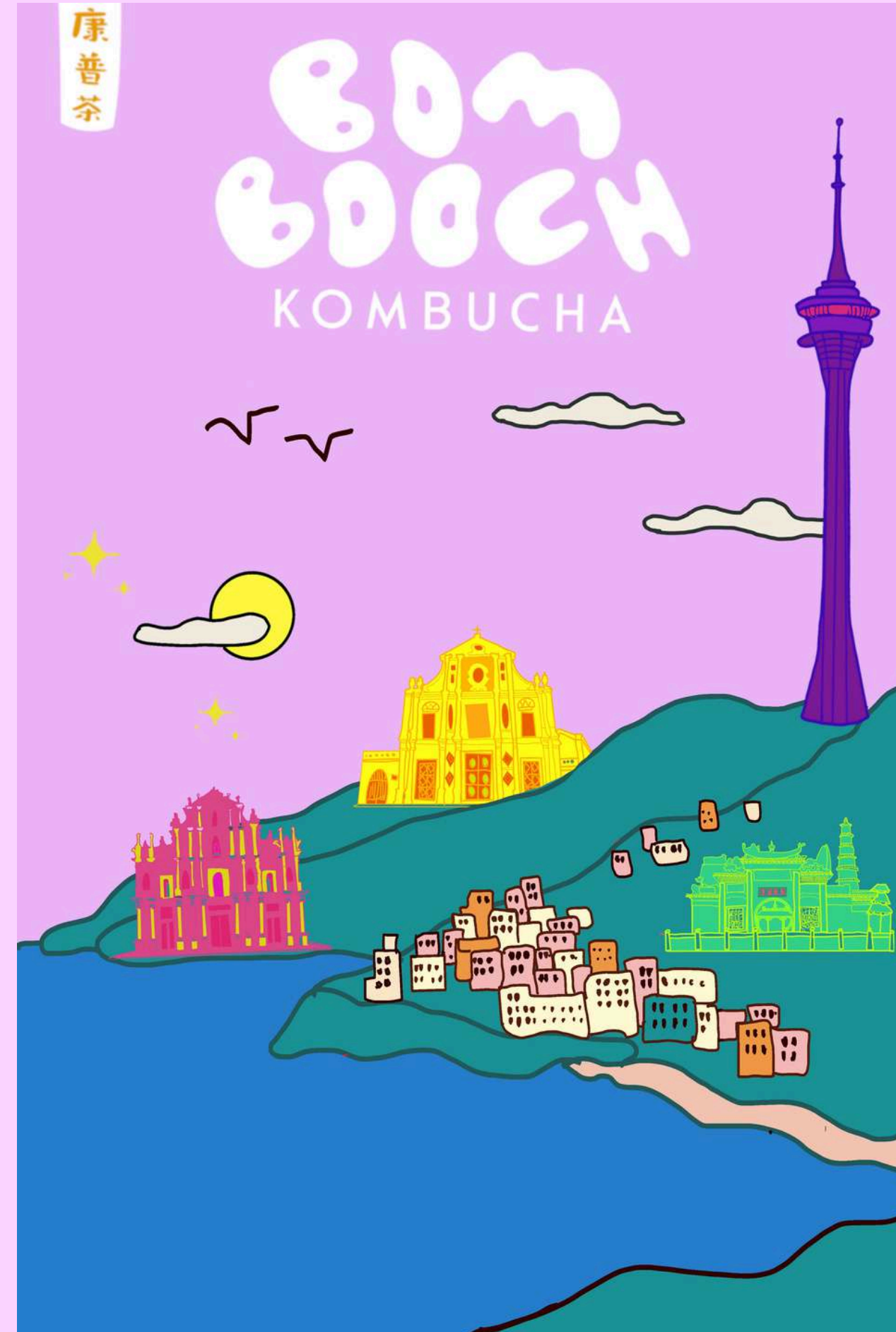
**B-B
SME'S**

**VENDING
MACHINES**

E-COMMERCE

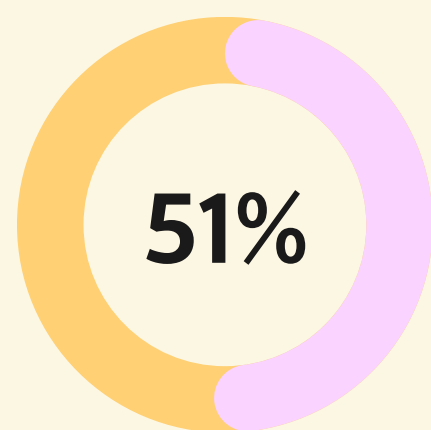


The Future of Drinking



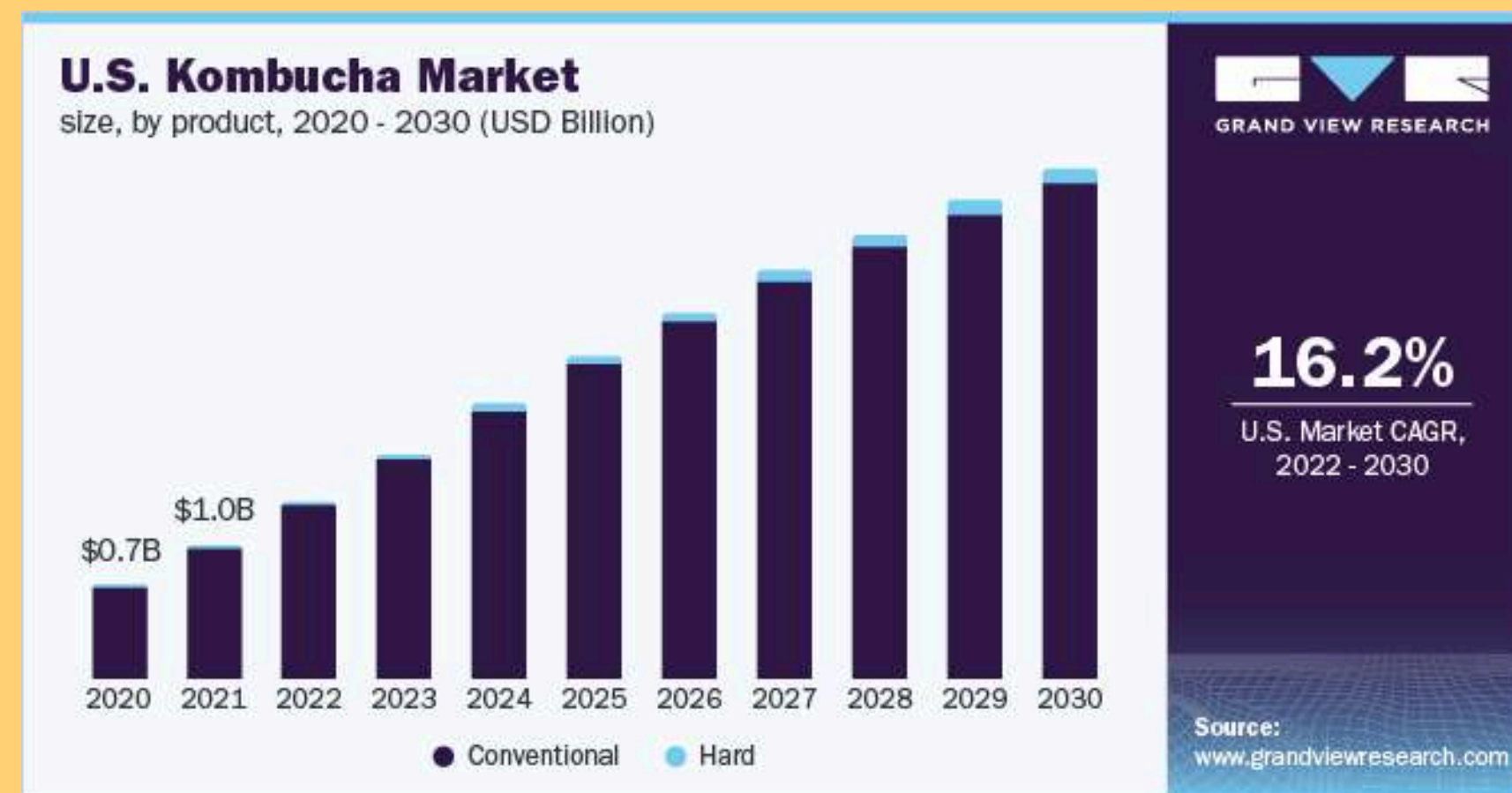


Market Analysis



Kombucha's performance was tracked in the market research company's 2016 Foodservice Trends and Carbonated Soft Drinks US 2016 report, where it found that 51% of US adults aged 25–34 already drink kombucha.

Food Navigator USA



The global fermented foods and beverages market size reached US\$ 575.6 Bn in 2022 and is projected to grow at a CAGR of 5.6% during the forecast period, totaling around US\$ 989.2 Bn by 2032.



OUR DAILY DOSE OF HAPPINESS

每日的 快樂 泉源

**WE MAKE FUNCTIONAL
BEVERAGES FOR PEOPLE WHO
WANT TO SEIZE THE DAY,
EMBRACE THEIR OM, OR JUST WET
THEIR WHISTLE.
FERMENTED FOODS, NOT JUST
FROM YOUR GRANDMA'S PANTRY
ANYMORE.**

我們為想要活在當下，實踐自我，
或單純地想暢飲一番的你們製作功能性飲料。
發酵食品，不再只是來自你外婆的廚房。



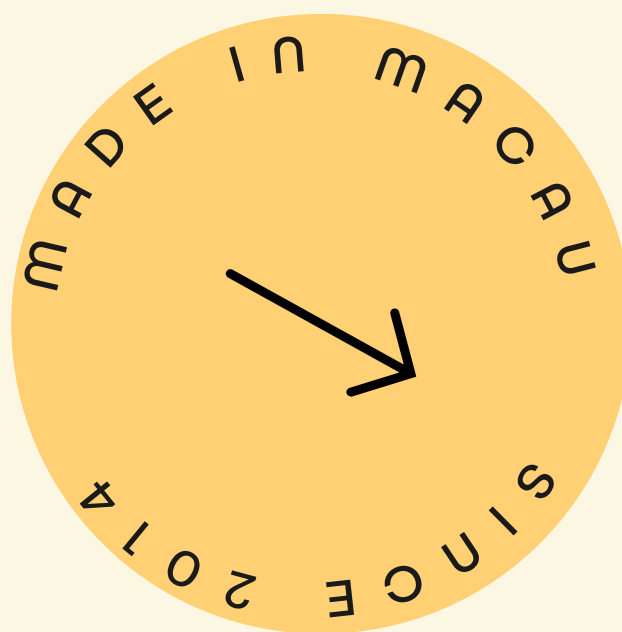


WHOLESALE

SME'S

HOSPITALITY

we're let's here talk



Contact us for wholesale, retail, or
just to chat over a kombucha!



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sales@macauteaco.com



www.drinkbombooch.com



[@drinkbombooch](https://www.instagram.com/drinkbombooch)