

WWW.HONEYMOONBEVCO.COM



5% ABV - WILD - PREMIUM - GLUTEN FREE - SANTA FE

Add a Patented Fermentation Platform to Your Client Offering

Powered by a U.S. patented fermentation platform.

Commercially proven. Manufacturing-ready. Technical support included.

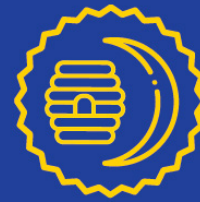
Your clients want premium fermented beverages but don't have the fermentation IP to back it up. Honeymoon's mixed culture hard kombucha patented process gives your facility a proven, award-winning platform you can offer as part of your production services, without years of R&D.



Let's Help Your Clients Build What's Next.

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HONEYMOON
BREWERY



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Why Honeymoon

- Patented U.S. Fermentation Process
- Silver Medal – World Kombucha Awards
- 4+ Years in Whole Foods
- Developed with Los Alamos National Laboratory
- Commercial Manufacturing Ready through SOMA
- Technical Support Available
- Licensing Options

Ideal Partners

- Contract Brewing Facilities
- White Label Producers
- Startup Incubators



How We Support Your Clients

- Licensing Opportunities
- Technical Formulation
- Fermentation Platform
- White Label Development
- Ongoing Technical Support

Why Partner With Honeymoon?

- Expand your client offerings
- Accelerate product development
- Reduce technical risk
- Differentiate your services
- Unlock new licensing opportunities

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