

WWW.HONEYMOONBEVCO.COM



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

Grow Beyond Beer with Award-Winning Fermentation.

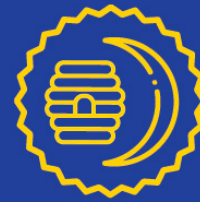
Powered by a U.S. patented fermentation platform.
Commercially proven. Brewery-ready. Manufacturing supported.

Beer consumption is changing. Breweries are looking for premium products that attract new drinkers without spending years developing a new fermentation platform. Honeymoon partners with breweries to launch award-winning fermented beverages using our patented process and commercial manufacturing support.



Let's Build Your Next Growth Category Together.
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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
- Brewery Collaboration Model
- Technical Support Available
- Licensing Options

Ideal Partners

- Craft Breweries
- Regional Breweries
- Destination Breweries
- Beverage Innovators
- Alternative Fermentation Programs



What We Build Together

- Award-Winning Hard Kombucha
- Signature Tea Based Ferments
- Seasonal Releases
- Botanical Fermentation Projects
- Taproom Exclusives
- Limited Distribution Launches

Why Partner VS. Building From Scratch?

- Launch Faster
- Reduce R&D Costs
- Commercially Proven Fermentation Platform
- Technical Support

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