Kombucha Benefits "kom-BOO-cha"

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Ancient Chinese believe Kombucha is the "Immortal health Elixir"

Kombu (Korean physician who healed a lapanese emperor) + Cha (fea)

What is Kombucha? DEFINITION: A fermented (living enzyme-rich drink) and all natural beverage made from black tea that is

fizzy (carbonated), sour yet sweet (tastes like apple cider and champagne), full of vitamins and often unpasteurized.



Enhances Mental Clarity!

DIGESTION IMPROVEMENT

- · Natural liver detoxification
- · Contains organic acids that bind with toxins

BOOSTS IMMUNITY (PROBIOTIC)

- · Helps to restore the good bactería in gut health
- · High in antioxidants and DSL
- · Includes high levels of vítamín c



WEIGHT LOSS

- Helps to balance metabolísm
- Suppresses appetite

BLACK TEA, SUGAR, WATER scoby (starter culture) &flavor (fruits, juices, honey, herbs, spices,

espresso tlac been

known to ease the effects of epilepsy

Natural



Kombucha drinkers profess many benefits of this "magical" beverage*

Recommended

for reducing

headaches

and dizziness caused by hypertension

(high blood

pressure)

Apply directly to skin to help heal psoriasis

>> Believed to increase the immune system's cancer fighting defense

RESTORES INTESTINAL FLORA

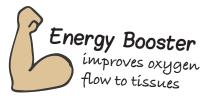


(HELPS WITH CONSTIPATION)

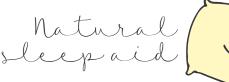
tive to soda

(LESS CALORIES, SUGAR AND ALL NATURAL)

May prevent calcification in kidneys (kidney stones)



- · Retail Kombucha contains less than .5% alcohol (imposed by the FDA)
- · DIY Kombucha can contain up to 3% alcohol



*There are no scientific studies to prove the benefits of this beverage.