



YOYODE

PARTNERS

PREMIUM CRAFT KOMBUCHA

*A Real Living Drink, Made in the
The Old-fashioned, Homemade Way*

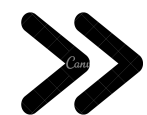
GUT2BE



BEHIND THE BREW OF GUT2BE

“GUT2BE starts with green tea, naturally fermented with a live SCOBY – a symbiotic colony of bacteria and yeast. During fermentation, the yeasts transform the tea and sugar, creating over 9 billion fresh probiotics in every bottle for a truly living, gut-friendly drink.”

“Our kombucha is carefully crafted using a unique artisanal method, entirely developed in-house, in a way only we can achieve. We combine our probiotic cultures with the finest certified ORGANIC ingredients for a truly exceptional brew.”



Our little secret is the secondary fermentation, which is an usual practice when brewing premium craft kombucha. It gives our kombucha its natural fizz, rich flavor, and incredible freshness that truly sets it apart.

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GUT2BE: THE BENCHMARK OF AUTHENTIC LIVE KOMBUCHA



- **Craft product** made in Bulgaria, unpasteurized, without added carbonation and sugar
- **A Living Drink**, containing Vit B6, Vit 12, Magnesium, Calcium, Probiotics
- **Double Fermented**
- 100% controlled process — from fermentation to packaging
- **Full transparency** in production and ingredients
- Produced in high-grade stainless steel vessels
- 6 unique flavors, with more on the way
- **International recognition** — two of our flavours were selected to compete in the World Kombucha Awards 2025 in Barcelona, among 4,000 producers worldwide



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DISCOVER YOUR FAVORITE FLAVOR

Apple & Bourbon Vanilla



✓ Ingredients: Filtered water, kombucha cultures (yeasts and bacteria – SCOBY), organic green tea, apple juice 1%, certified bourbon vanilla extract

Blackcurrant



✓ Ingredients: filtered water, kombucha culture (yeasts and bacteria – SCOBY), organic green tea, 1% blackcurrant juice.

Raspberry



✓ Ingredients: Filtered water, kombucha culture (yeasts and bacteria – SCOBY), organic green tea, raspberry juice (2%)

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DISCOVER YOUR FAVORITE FLAVOR

Peach



✓ Ingredients: Filtered water, kombucha cultures (yeasts and bacteria – SCOBY), organic green tea, peach pieces, rose petals.

Blue Spiruline



✓ Ingredients: Filtered water, kombucha cultures (yeasts and bacteria – SCOBY), organic green tea, blue spirulina

Collagen



✓ Ingredients: Filtered water, kombucha cultures (yeasts and bacteria – SCOBY), organic green tea, 3 g hydrolyzed marine collagen BDF Naturlagen

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HELPING YOU RECHARGE THROUGH BUSY DAYS



GUT2BE Adaptogenic Kombucha is a natural daily ritual for sharper focus and steady energy throughout the workday.

- GUT2BE Adaptogenic Kombucha is a next-generation functional beverage created for today's dynamic work environment. Through live fermentation and the power of adaptogenic mushrooms (Lion's Mane and Reishi), it supports cognitive performance, stress resilience, and mental balance.
- The synergy of fermented tea, adaptogens, and a delicate fruity taste delivers a refreshing ritual for enhanced focus, sustained energy, and overall well-being throughout the day.

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LET'S BREW A SUCCESSFUL BUSINESS TOGETHER

"Office Kombucha Break"

Tastings and Orders:

Store & Distribution: **YoYoDe**

email: office@yoyode.eu

mobile: + 359 890 23 53 63



Yordan Bozhinov
Co-founder



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Denitsa Nenkova,
Co-founder and CEO



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LET`S BREW A SUCCESSFUL BUSINESS TOGETHER

A consumer note: Because kombucha is a living drink, natural variations in fizz, sweetness, or cloudiness are normal. If you notice sediment or a small film forming, it's simply proof that the cultures are active and the kombucha is alive.

Forbes



VAGABOND