



Fermented Natural Kombucha Powder



Kombucha Market Overview

In recent years, Kombucha has become popular in Europe, North America, New Zealand, Australia and other countries, it can be seen in supermarkets, restaurants, and even superstars or billionaires street shots!

The international market size is expected to reach

USD
7.05
Billion

7.05 billion USD in 2027, and major beverage factories have put into production one after another to seize this huge market.

SCOBY fermented and fiber-encapsulated InstaKombu™ to retain quantitative

quantitative

active components such as polyphenols, flavonoids and organic acids.



0%

Zero sucrose added and zero alcohol, suitable for all ages.

Why InstaKombu™ ?

1. Powder form of Kombucha, convenient for products shipping and carrying. Drink anytime and anywhere.
2. Easy to blend with other powder ingredients to make your unique Kombucha powder.
3. Other than bottles, more feasibilities of packages available.

Key Features of InstaKombu™

- Premium Alishan Mountain Black Tea
- Sophisticated SCOBY Fermentation Process
- Quantified Nutrition Value
- Zero Alcohol
- Clean Label



How MCB Produce Amazing InstaKombu™ Kombucha Powder

1. Select the fresh high mountain black tea leaves.
2. Cook the black tea.
3. Adding fructose in the black tea, and SCOBY.
(the sugar for fermentation)
4. Fermentation process for 14~21 days.
 - | 4-1. Organic Acids Confirmed
 - | 4-2. Polyphenols/ Flavonoids confirmed
5. Second fermentation for 3 days, and brewing with ACV.
6. Adding fibers for encapsulation.
 - | 6-1. Grind SCOBY and bring back to tea leaf farm as natural fertilizer (sustainable)
7. Mid-Low temperature spray drying.
8. Finished powder.
 - | 8-1. Live probiotics agglomeration in the fiber layer (>300Million)

Applications

- Weight Management
- Detox
- Gut Health
- Daily Wellness
- Instant Beverage



Product Specifications

Ingredient Solutions

1. INSTAKOMBU™ Kombucha Powder
(Fermented Black Tea with SCOBY)
2. INSTAKOMBU™ Kombucha Powder-GL
(Fermented Black Tea with SCOBY
plus Ginger and Lemon Extract)
3. INSTAKOMBU™ Kombucha Powder-PP
(Fermented Black Tea with SCOBY
plus agglomerated with heat-stable live probiotics)

Turnkey Solutions (Bulk, Sachet, Pouch, Jar...)

1. Kombucha Powder - FN
 - Fizzing Mixed Berries
 - Fizzing Grapefruit
 - Fizzing Pomegranate
2. Natural Kombucha Powder
(+ Natural Juice Powder)
3. Natural Kombucha Powder
(+ Nutra Ingredients)



As a 30-year established company, MCB has been providing customers worldwide with comprehensive solutions for the nutraceuticals, functional foods to conventional ones.



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