

# **COCONUT KEFIR YOGURT**

A delicious coconutty vegan yogurt chock full of beneficial health enhancing probiotic bacteria, enzymes, vitamins, and minerals. Our dairy-free coconut kefir has more probiotics than regular yogurt.

KEFIRKULT contains a POWERHOUSE of

## 1.4 TRILLION CFU/ml

(22 trillion per tablespoon)

Promotes and maintains gut health and a healthy digestive system while boosting the immune system!





#### **COCONUT KEFIR:**

On its own, coconut water is incredibly nutritious. It is rich in electrolytes, vitamins, and minerals, making it a perfect choice for recharging. Fermenting it with beneficial bacteria makes it a......

**REAL GUT HEALTH SUPERHERO!** 

#### **ABOUT US:**

At KEFIRKULT we are driven by science and passion and have been fermenting premium kefir since 2014. We used our extensive educational background in microbiology and biochemistry to create the best tasting and health boosting premium kefir drinks on the market made with coconut

We make our own kefir in a state-of-the-art facility free of contaminants. We even grow our own grains! Every component of our product is done in-house and our small batch production results in a clean, fresh and potent probiotic product.

> Living life on the veg has never been so easy!

### **HEALTH BENEFITS OF KEFIR:**

Probiotics are the good bacteria touted to help maintain digestive health and boost the immune system. Our delicious products are loaded with valuable vitamins and minerals, and contain easily digestible complete proteins.

Kefir's tart and refreshing flavour is similar to a drinkingstyle yogurt but it contains beneficial yeast as well as friendly probiotic bacteria. The microorganisms within kefir have been keeping people well throughout history and they continue to help people around the globe to stay healthy.



