

ZYM

K O M B U C H A



LIVING DRINKS. CRAFTED WELL.

Naturally alive kombucha,
crafted in the Himalayas.

HOSPITALITY COLLECTION

2026





WHAT IS KOMBUCHA?

Ancient culture. Modern ritual.



Kombucha has been brewed for over 2,000 years, with origin stories tracing back to ancient China. Known as the **"Tea of Immortality"**, it was treasured for its ability to bring balance, vitality and longevity.

“

Ancient wisdom,
passed down from
generations.. A traditional
worth sharing. ”

**NATURALLY ALIVE**

Contains live cultures

**LOWER SUGAR**

Lower sugar than most soft drinks

**REAL INGREDIENTS**

Brewed with real tea, fruits & botanicals.

**DELICIOUSLY COMPLEX**

A perfect balance of sweet, tart & effervescent

**GUT FRIENDLY**

Support digestion and overall gut health.

**MINDFUL CHOICE**

A better choice for you and the planet





THE MAGIC OF KOMBUCHA

A living culture transforms tea into something extraordinary.



Kombucha is a naturally fermented tea made with tea, sugar, a SCOBY (Symbiotic Culture Of Bacteria & Yeast) and time. This living culture transforms simple ingredients into a sparkling, organic drink that is refreshing, complex and naturally alive.



THE BREWING PROCESS

Simple ingredients. Natural fermentation. Time.

**1. SELECT**

We start with the finest organic tea leaves.

**2. BREW**

Tea is brewed and sweetened just right.

**3. FERMENT**

The SCOBY is added and the magic begins.

**4. TIME**

Fermentation takes 7–14 days to develop depth

**5. FLAVOR**

We infuse real ingredients for natural flavour.

**6. FINISH**

Cold-filtered, lightly sparkling and ready to enjoy.



CRAFTED FOR THE TABLE

Made to pair. Made to elevate.



ZYM kombuchas are refreshing, complex and food-friendly. With natural acidity, subtle sweetness and delicate bubbles, they complement flavours, cleanse the palate and elevate every dining experience.

“ Great food brings people together.
Good kombucha makes it unforgettable. ”





OUR COLLECTION

The Early Ferments

*Bright.
Balanced. Alive*

Our core range of kombuchas- crafted in small batches to highlight real fruits, herbs and botanicals with a clean, refreshing finish.



APPLE
CINNAMON

RAW
CLASSIC

CRANBERRY
FENNEL

GUAVA &
JALAPEÑO

POMEGRANATE
& GINGER

TULSI &
MINT



OUR FLAVOURS

Apple Cinnamon



Orchard warmth in every sip.

Tasting Notes

Crisp apple sweetness with warming cinnamon spice.

Pairs Best With

Apple pie • Roasted vegetables
• Oat cookies



A warm, nostalgic blend of crisp apple and soft cinnamon spice, balancing natural sweetness with gentle fermentation.





OUR FLAVOURS

Raw Classic



Original. Unfiltered. Alive.

Tasting Notes

Clean, lightly tart, earthy
ferment with a crisp finish.

Pairs Best With

Fresh salads • Grilled fish
• Light cheeses



Crafted in its purest form,
Raw Classic delivers clean
acidity, natural effervescence,
and live cultures for a
refreshing, grounding sip.





OUR FLAVOURS

Cranberry Fennel



*Tart, aromatic,
refreshingly complex.*

Tasting Notes

Bold cranberry tartness
with subtle fennel depth.

Pairs Best With

Soft cheeses • Roast chicken
• Citrus salads



Bright tart cranberry
meets aromatic fennel in
a layered brew that feels both
refreshing and delicately herbal.





OUR FLAVOURS

Pomegranate Ginger



*Deep, rich, and
immune-boosting.*

Tasting Notes

Rich pomegranate with
zingy fresh ginger heat.

Pairs Best With

- Lamb skewers
- Stir-fried vegetables
- Dark chocolate



Rich pomegranate depth and
ginger warmth create a vibrant,
zesty brew that lingers with
a bold, spicy edge.





OUR FLAVOURS

Cucumber Lemongrass Mint



Light, clean, and spa-fresh.

Tasting Notes

Crisp cucumber with
lemongrass citrus and mint finish.

Pairs Best With

Sushi • Summer rolls • Light pasta



Fresh cucumber and mint
meet bright lemongrass for an
ultra-crisp brew that feels like
cold shade on a summer afternoon.





OUR FLAVOURS

Guava Jalapeño



Tropical heat. Probiotic punch.

Tasting Notes

Ripe guava sweetness with a slow jalapeño burn.

Pairs Best With

- Tacos
- Nachos
- Grilled paneer



Tropical guava sweetness collides with a subtle jalapeño kick, creating a bold and playful kombucha with a fiery finish.





OUR FLAVOURS

Mango Chilli Honey



*Summer boldness,
fermented wild.*

Tasting Notes

Ripe Himalayan mango
with fiery red chilli warmth.

Pairs Best With

BBQ chicken • Spicy chaats
• Grilled corn



Juicy mango richness,
mellow honey, and a spark of
chilli create a tropical heatwave
in every sparkling sip.





OUR FLAVOURS

Tulsi Mint



A calming blend of holy basil and cool mint. Light, refreshing and deeply soothing — perfect for mindful sips throughout the day.

Tasting Notes

Fresh tulsi. Cool mint.
Herbal, smooth finish.

Food Pairing

Cucumber salad, quinoa bowls,
lemon rice, grilled vegetables.



Crafted with real ingredients.
Fermented with patience.
That's the **ZYM** way.





MADE TO FIT EVERY MOMENT

Formats for every occasion.

From individual serves to on-tap experiences, ZYM is crafted to fit the way you serve - and the way your guests enjoy.



275 ML BOTTLE

Perfect single serve.
Ideal for retail,
takeaway and menus.
Chilled. Sparkling.
Naturally alive.



250 ML CAN

Light. Convenient.
Great for on-the-go,
delivery and grab & go
experiences.
Chilled. Refreshing.



20 L KEG (ON TAP)

For bars, cafés and
restaurants.
Pour fresh. Serve more.
Create connection.
Better together.



CRAFTED FOR HOSPITALITY

Better on tap. Better together.



ZYM on tap brings people together. It's refreshing, inclusive and made to elevate every hospitality experience - from casual bites to curated dining.

**FRESHER, LONGER**

Served cold from the tap retaining natural fizz and flavour.

**MADE TO SHARE**

Perfect for gatherings, events and memorable moments.

**SUSTAINABLE CHOICE**

Kegs and reusables reduce waste, naturally.

**PREMIUM EXPERIENCE**

Elevate your beverage program with a living drink that stands out.



ON TAP. ON TREND. ON POINT

Bring Craft Kombucha On Tap to Your Space



Delight your guests with refreshing, locally crafted kombucha on tap. Zero waste. Maximum experience



ON TAP EXPERIENCE

Served fresh, chilled and perfectly carbonated.



ZERO WASTE

Kegs > Bottles.
Better for your business and the planet.



PREMIUM APPEAL

Elevates guest experience and sets you apart.



HIGH MARGIN

Low cost per serve.
High perceived value.



ZYM

KOMBUCHA

KEGERATOR SKIN

On Tap. Naturally Better.

From the Himalayas to your glass. This kegerator brings craft kombucha on tap — fresh, alive and full of character.



CRAFT FERMENTED
IN SMALL BATCHES



MADE WITH REAL
INGREDIENTS



LIVE CULTURES
& PROBIOTICS



BETTER FOR YOU
BETTER FOR EARTH



CRAFTED IN THE HIMALAYAS



VIEWS



BRANDING ELEMENTS



LIVE CULTURES.
REAL INGREDIENTS.
BETTER TOGETHER.

COLOR PALETTE



#1F3B2E



#6E7F63



#EDE8DB

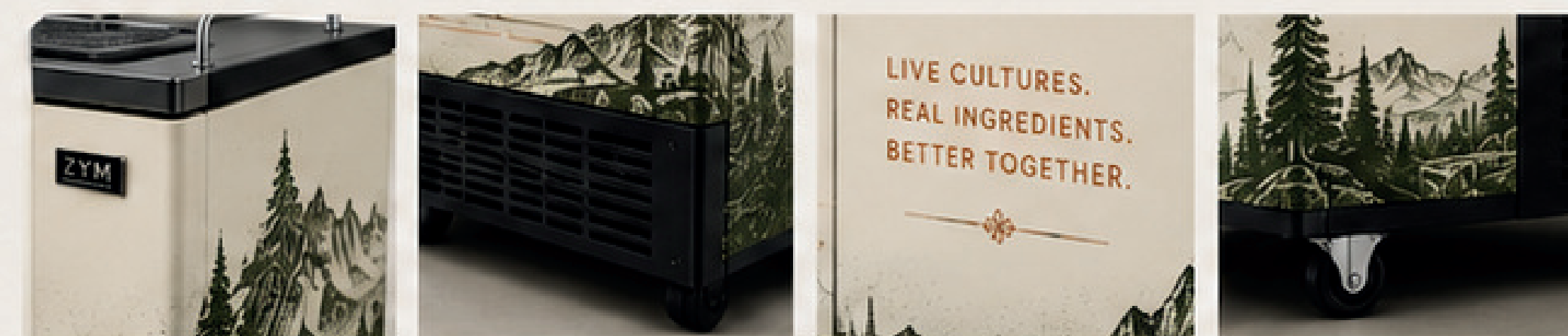


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MATERIAL & FINISH

- Premium Vinyl Wrap with Matte Laminate
- UV Resistant
- Waterproof
- Easy to Clean

DETAILS





ZYM KEGERATOR LEASE PROGRAM

A HASSLE-FREE SOLUTION FOR YOUR BUSINESS



CRAFTED IN
THE HIMALAYAS

HOW IT WORKS



1. WE INSTALL

We set up the kegerator at your location.



2. WE DELIVER

Fresh ZYM kegs delivered chilled to your door.



3. YOU POUR

Serve your guests premium kombucha on tap.



4. WE EXCHANGE

We pick up empties and replace with fresh kegs.



5. YOU ENJOY

Happy guests.
Great margins.
Zero worry.

LEASE PLAN OPTIONS

STANDARD MONTHLY LEASE	Affordable monthly rental with maintenance included.	₹4,500 /month
PERFORMANCE BASED LEASE	Lower lease fee with a minimum volume commitment.	Custom Plan
OUTRIGHT PURCHASE	One-time purchase with full ownership.	Ask for Details

WHAT'S INCLUDED

- ✓ Kegerator Installation
- ✓ CO₂ Cylinder & Regulator
- ✓ Regular Maintenance
- ✓ Keg Delivery & Exchange
- ✓ Technical Support
- ✓ Training for Your Staff

WHY CHOOSE ZYM ON TAP?



REFRESHING & UNIQUE

Offer a modern, health-forward beverage that guests love.



HIGH MARGINS

Better profitability with a premium differentiator.



SUSTAINABLE CHOICE

Kegs over bottles mean less waste and a smaller footprint.



END-TO-END SUPPORT

We handle the heavy lifting so you can focus on your guests.



LET'S POUR
SOMETHING BETTER.



SCAN TO KNOW MORE
OR REQUEST A DEMO



+91 98165 41414



hello@zymkombucha.com



www.zymkombucha.com



PARTNER WITH ZYM

Elevate your space.
Delight your guests.
Grow your business.



OUR STORY

Born in the Himalayas. Brewed for connection.



At ZYM, we believe better things happen when we slow down, ferment naturally, and stay connected to each other, to real ingredients, and to the land that nurtures us.

Palampur, in the Indian Himalayas, is our home. It is where pure mountain air, spring water, and time-honoured tea traditions come together to create something alive.

Every bottle of ZYM kombucha is a celebration of this place and the people who craft it with care.

**HIMALAYAN ORIGIN**

Crafted in Palampur,
Himachal Pradesh

**REAL INGREDIENTS**

Fine teas, fruits,
herbs &
botanicals

**LIVE CULTURES**

Naturally
fermented the
traditional way

**BETTER TOGETHER**

For a healthier
you and better
planet





OUR ECOSYSTEM

Our brands.
Our purpose.
One shared
philosophy.

HILL FARM ORGANICS

CRAFT FERMENTATION FROM THE HIMALAYAS

ZYM
K O M B U C H A



Craft kombucha
for hospitality.

BOOCHI
B O L D K O M B U C H A



Bold kombucha
for the next generation

JIWA
F U N C T I O N A L F E R M E N T E D
B E V E R A G E S



Functional beverages
for everyday wellness



To build India's most respected craft fermentation company—creating
beverages that nourish people, celebrate nature,
and elevate hospitality.



NOURISH
PEOPLE



CELEBRATE
NATURE



ELEVATE
HOSPITALITY



BUILD
RESPONSIBLY

FROM THE FOUNDER

Crafted with purpose. Serve with heart.

When I started brewing kombucha, I wasn't trying to build another beverage company.

I wanted to create drinks. that people would remember-drinks with character, craftsmanship and a sense of place.

Drinks that are alive with goodness, made the right way, and meant to bring people together

*Every bottle of ZYM carries a little of the Himalayas with it
our pure water, our fresh air, our slow pace of life and our
respect for nature.*

ISHAN SAGAR

Founder, Hill Farm Organics

