

**amavi**<sup>®</sup>  
kombucha



## AMAVI KOMBUCHA JOINT STOCK COMPANY

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## COMPANY PROFILE

# KOMBUCHA'S WORLD

The panoramic picture “The World of Kombucha I Love” express a thousand words, sharing with everyone the story of natural fermentation, a distinctive feature of Amavi Kombucha's tea.



Originating from fresh Oolong tea leaves grown in the highlands, nurtured under the warm sun and cool breezes. Through the careful hands of farmers, these fragrant tea leaves are passed on to Scoby – a passionate girl who loves music and life. In every melody, Scoby skillfully ferments the tea over 40 days, creating refreshing cans of Kombucha, filled with the essence of nature and happiness.

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# The Origin of KOMBUCHA

In an era where green living and health consciousness are becoming increasingly popular, Amavi always seeks natural and effective methods to improve the quality of life. This is how **Amavi Kombucha** was born.

**Amavi Kombucha** is not just a beverage; it is a bridge between people and nature, aiming for sustainable health. Every can of Kombucha contains the love and dedication that we want to share with everyone.



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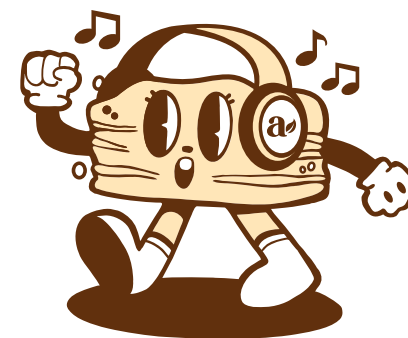
04

# About **AMAVI** **KOMBUCHA**

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kombucha

*We begin within!*

*All change and development must  
begin with balance and nurturing  
from within each individual*



# VISION-MISSION CORE VALUES



## VISION

Our development direction is to become a leading brand in the fermented tea Kombucha market, a modern beverage that offers outstanding health benefits in both domestic and international markets.



## MISSION

Each can of Kombucha tells an inspiring story for the green era and shares values with the community. Amavi Kombucha is committed to promoting a healthy lifestyle through naturally fermented tea products that benefit health.



## CORE VALUES

### QUALITY

Providing superior quality products through natural fermentation and rigorous inspection in order to ensure safety and rich tea flavors.

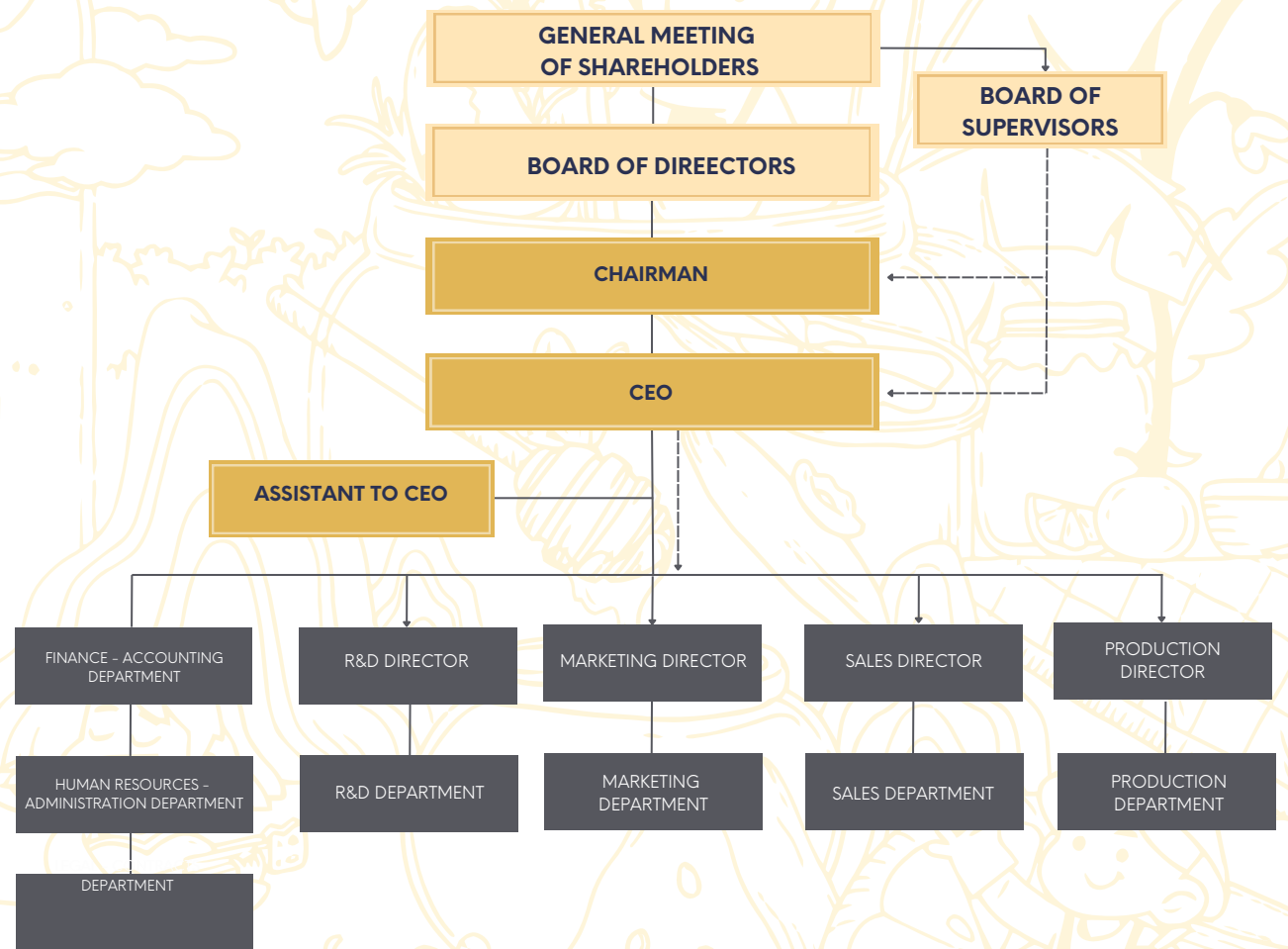
### SUSTAINABILITY

Maintaining sustainable quality standards, transparent operations, and contributing positively to society.

### COMMUNITY

Building strong relationships with the community, promoting a healthy lifestyle, and creating value through social activities.

# COMPANY ORGANIZATION CHART





# PRODUCTION CAPABILITIES

## OOLONG TEA PLANTATION:

**Address:** Bao Loc, Lam Dong, Vietnam

**Area:** 400 hectares

**Function:** Providing fresh natural ingredients for Amavi Kombucha.

## EXTRACTION PLANT:

**Address:** Bao Loc, Lam Dong, Vietnam

**Area:** 20,000 square meters

**Function:** Concentrated tea extraction for Kombucha fermentation.

## FERMENTATION PLANT:

**Address:** Cu Chi, Vietnam

**Area:** 600 square meters

**Function:** The place where Amavi's Kombucha is nurtured, providing fermented tea.

## PRODUCTION PLANT:

**Address:** Cu Chi, Vietnam

**Area:** 11,400 square meters

**Function:** Large-scale production of Kombucha products for domestic and export markets.



**EXTRACTION  
PLANT**



**FERMENTATION  
PLANT**



**PRODUCTION  
PLANT**

# Tea OF HAPPINESS KOMBUCHA

250ml



"Amavi Kombucha - Brewing Happiness"

#### Health and Nutritional Benefits:

Amavi Kombucha is made from natural ingredients like organic tea and rock sugar, fermented by bacteria and yeast cultures. It is rich in antioxidants, enzymes, and beneficial amino acids that support digestion, boost immunity, and improve energy levels.

#### Commitment to Quality:

Amavi is committed to providing high-quality Kombucha, using organic ingredients and safe processes to ensure product purity and origin.

#### Natural and Sustainable Choice:

Amavi Kombucha is not only a delicious drink but also a sustainable choice, with organic ingredients, minimal chemicals, recycled packaging, and support for environmental protection.

#### Support for Healthy Communities:

Amavi is dedicated to producing healthy beverages while also contributing to building healthy communities.

Why **CHOOSE**  
**KOMBUCHA EVERY DAY?**

# kombucha

## AMAVI KOMBUCHA - TEA OF HAPPINESS

**Kombucha** is a fermented beverage made from tea and sugar, fermented with the help of a **SCOBY** (Symbiotic Culture Of Bacteria and Yeast).



**Kombucha** has a mildly sour and pleasantly sweet taste, rich in organic acids, vitamins B, B2, C, and beneficial probiotics that offer significant health benefits.

*Source of Probiotic Bacteria*

*Supports the prevention of cancer cell spread*

*Aids digestive system function*

*Helps reduce the risk of heart disease*

*Boosts the immune system*

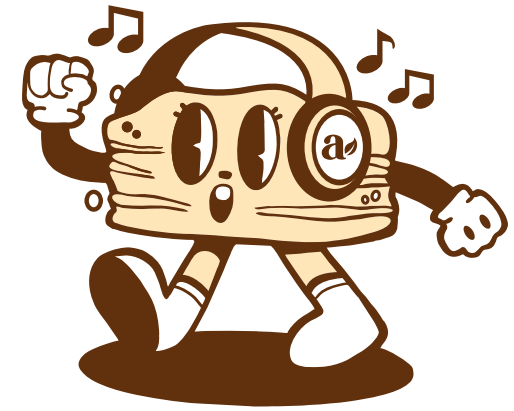
*Assists in weight loss and anti-aging*

*Regulates the body's pH levels and enhances mood*



# SCOBY

The SCOBY has the appearance of a smooth, round disc, typically ranging in color from opaque white to light brown. Its structure is a cellulose matrix produced by bacteria, and this cellulose layer allows the SCOBY to float on the surface of the tea and sugar mixture, where it begins the fermentation process.

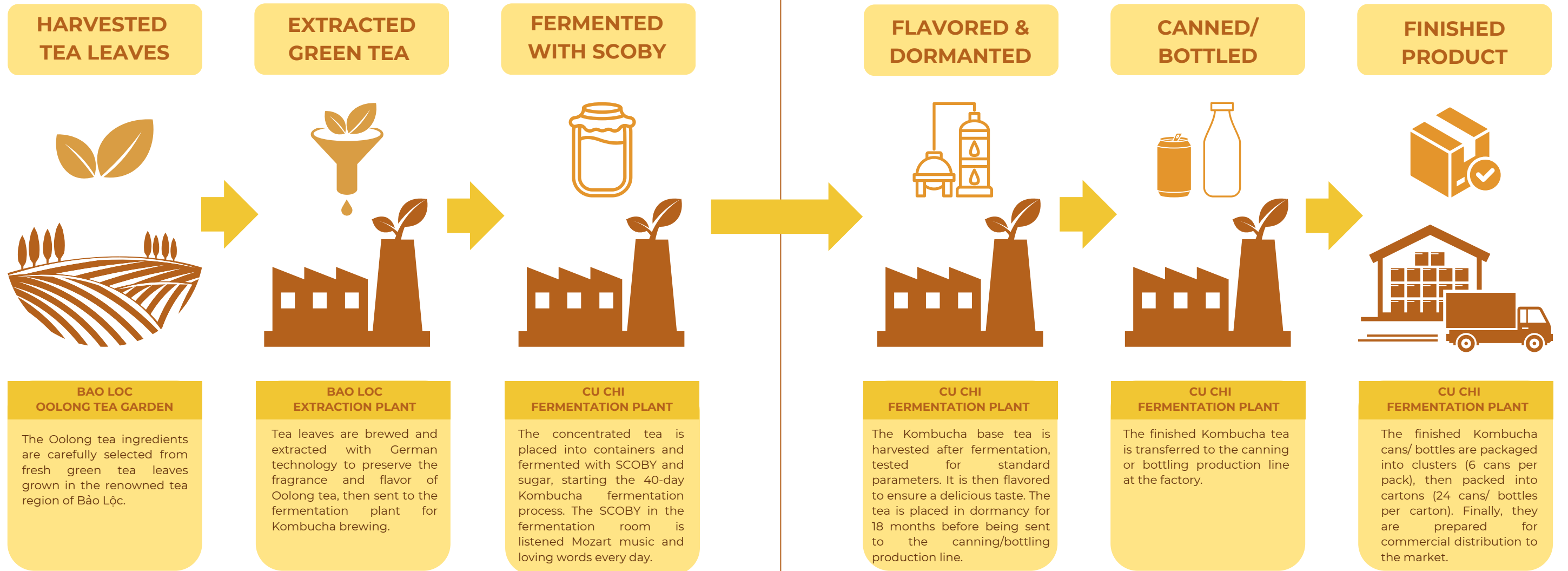


**Amavi Kombucha's  
Scoby Mascot**

The SCOBY has the ability to regenerate continuously. During the fermentation process, the SCOBY develops a new layer on the surface, known as the "baby" SCOBY, which becomes a sustainable resource for producing Kombucha.

The fermentation process carried out by the SCOBY, Kombucha becomes a source of probiotics, digestive enzymes, and antioxidants, helping to support digestion, strengthen the immune system, and improve overall health.

# The Journey from tea leaves to AMAVI KOMBUCHA'S CAN



AMAVI KOMBUCHA - TEA OF HAPPINESS

# AMAVI KOMBUCHA ORIGINAL



Amavi Kombucha is meticulously fermented over 40 days. Our Original Kombucha preserves the traditional, slightly sour, and refreshing flavor, making it the perfect choice for those who love purity and the essence of nature.



## AMAVI KOMBUCHA - TEA OF HAPPINESS

### Packaging Details





amavi  
KOMBUCHA LAB

*Craft* **ORIGINAL  
KOMBUCHA**

Crafted with meticulous care and naturally fermented over 40 days, it brings a perfect balance between a mild tartness and gentle sweetness. Stored at 2°C to preserve its natural fizz.

# MARKET OBJECTIVES

## DOMESTIC MARKET



### ONLINE

- E-commerce platforms
- Social media platforms
- Website: amavikombucha.vn



### OFFLINE

- Convenience stores
- Supermarket chains
- Restaurant chains

## INTERNATIONAL MARKET



DUBAI



USA



JAPAN

# COOPERATE WITH US

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