



An interesting distinction between Yogi Nectar and the other commercial health drinks is that most manufacturers still add small amounts of carbon dioxide (CO₂) prior to bottling. Whilst this may guarantee a longer shelf life, the additive acts as an acid, making us crave certain tastes such as sugar. It also has the downside of killing off the culturing process, so what is left of the good bacteria is negligible in comparison to something "naked", like Yogi Nectar, which packs quite a punch when it comes to the vast amount of live micro-organisms contained within its glass packaging.

The subtle, refreshing, mildly effervescent, and (most importantly) living qualities of Yogi Nectar achieve this main goal flawlessly, with its friendly little guys setting up their home in the gut, commonly referred to as your second brain. Acting as a sort of fertiliser for what many health experts describe as the body's "garden" (otherwise known as your microbiome), this most vital organ system is then able to flourish and help you enjoy and maintain the happiest state of health possible.

