

# Theonista.

Theonista is an independent, female-owned, craft beverage company located in Woodstock, Cape Town. While we are best known for pioneering kombucha commercially in South Africa, we also offer a wide range of healthy and unique non-kombucha beverage options.

## The Theonista Difference

**Highest quality ingredients** We focus on maximizing the delicious and nutritious qualities of our carefully selected premium ingredients rather than diluting our brews with juice, added sugars, or artificial flavourings. We also have a very strong emphasis on highlighting botanicals that are indigenous to South Africa.

**Commitment to small batch fermentation** We prioritize people over machines in our production process and are dedicated to expert fermentation techniques and small batch methods. This approach requires a higher level of craftsmanship and attentiveness for each batch. It also translates to better taste and optimizes nutritional value.

**Consistency at scale** Making an average kombucha is easy, but to consistently make a high quality product is a true challenge. We are the only company in South Africa that has stayed committed to small batch craftsmanship *and* scaled to a high volume of production and nationwide distribution. We are therefore able to deliver the best possible product, each and every time.

**A product for everyone** It is our goal to make truly delicious health beverages that everyone can enjoy. With over ten flavours, our kombuchas cover a range of flavours from mellow to tart and dry to sweet in order to suit a variety of taste preferences. We also offer lower sugar and no-sugar craft soda options with a South African twist and a rooibos chai latte unlike any other on the market.

**Top choice among culinary and mixology experts** Our products have been consistently chosen as the preferred non-alcoholic beverage choice and cocktail mixer at South Africa's most respected restaurants and bars such as The Test Kitchen, Cause & Effect, The Gin Bar, Clarke's, Botanical Bar, Loading Bay and more.

**Truly low sugar** We monitor our sugar content by both calibrated in-house equipment and external third-party lab verification. Rather than making unsubstantiated claims about low sugar content, we let the numbers speak for themselves.

**Doing business, better** Our products are almost entirely handmade and hand processed. While that's an important component of being an artisan or "craft" business, it only tells part of the story. We have consistently chosen to invest in people over machines because this directly translates into job creation and skill development. On the environmental front, we have been deeply committed to sustainable environmental principles from the start, when our founder did all deliveries by bicycle. We are an active member of PETCO and avid supporter of initiatives around recycling, food waste reduction, organic farming, sustainable wild plant propagation, and ethical farming practices.