



Moocha Kombucha

Ambient

Background

We are Kombucha brewers based in Northern Ireland who craft extraordinary kombucha - a culture drink made from fermented tea to help aid good gut health and all over wellbeing from the inside out.

After traveling to Australia where she first tasted kombucha, its owner, Bronagh, moved back to Tyrone and soon became aware that kombucha wasn't as widely available here. After much training and finding out everything there was to know about the drink, Bronagh began brewing and drinking her own kombucha. Fast forward 10 years and Moocha Kombucha was born.

Our Moocha Kombucha has a unique and distinctive taste. We make Moocha the authentic way, from our own cultivated SCOBY – (Symbiotic Culture of Bacteria & Yeast). Our 'scobies' are fed only with certified organic ingredients - all natural, organic, slowly brewed and full of Moocha flavour. We bottle at source into glass bottles straight from the scoby, so each bottle is bursting with flavour and live cultures. We like to call it Nature's Tea - naturally carbonated and full of beneficial bacteria and live cultures. Oh and it tastes yummy!

We hand make our kombucha in small batches the authentic way. All our drinks are made from organic, slowly brewed and full of Moocha flavour.

We currently have four delicious flavours to choose from, original flavour, lemon & ginger flavour, strawberry flavour and Aronia Berry kombucha. We also have created a new Moocah Brew, which is made from dehydrate Lemon & Ginger.

At the 2023 Balmoral Show we launched our new 250ml canned range of Organic certified kombucha, which has 3 billion live cultures in every can and only 40kcal. It's both gluten free and vegan. It currently comes in two flavours Mixed berry and Elderflower & lemon with two more flavours being added to the range in the coming months.

Our qualified nutritionist Claire Meakin advises there are 5 key benefits of probiotics

- Probiotics help with the digestion process and help break down food
- Probiotics help balance levels of friendly bacteria in the gut which supports immune system. Approximately 70% of our immune system is located in our gut.
- Help support the cells that line your gut to prevent bad bacteria/toxins that you may have consumed (through food or drinks) from entering your blood.
- Probiotics can help ease bouts of bloating and/or diarrhoea or constipation.
- Probiotics work by reducing inflammation and fighting bacteria or yeasts that cause skin infections.

Product Range

We currently have four delicious flavours to choose from:

Original

Lemon & Ginger

Strawberry

Aronia Berry

We also have created a new Moocah Brew, which is made from dehydrate Lemon & Ginger

250ml canned range of Organic certified kombucha in Mixed Berry and Elderflower & Lemon flavours

Customers

Wide range of delis & farm shops across Northern Ireland. We can also be found at Elmfield Wholefood & Wellbeing Market, Royal Hillsborough Farmers Market & Moira Speciality Food Fair.

Awards held

- Irish Quality Food Awards 2024: Gold for Moocha Kombucha Cola Kombucha in the 'Soft Drinks - Carbonates, Cordial & Presse' category
- Great Taste Awards 2024: One Gold Star for Elderflower & Lemon Kombucha
- NIFDA Awards 2024: Best New Product, Micro Company sponsored by firmus energy, awarded to Moocha Kombucha Mixed Berry.
- Irish Quality Food Awards 2023 - Soft Drinks category: Silver for Moocha Kombucha Organic Elderflower and Lemon Kombucha
- Great Taste Awards 2023: One Gold Star each for our Moocha Kombucha Lemon & Ginger Flavour & our Moocha Kombucha Elderflower & Lemon
- Great Taste Awards 2022: Two Gold Stars for our Moocha Kombucha Original Flavour and One Gold Star awarded each to our Moocha Kombucha Aronia Berry Flavour, Moocha Kombucha Lemon & Ginger Flavour and our Lemon & Ginger Brew Pots.
- Irish Quality Food Awards 2022: Urban Brand Creative Marketing Prize & Silver award for Aronia Berry Kombucha.

Contact this supplier

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Image Gallery





