



Jun[®]

Fermented fast, crafted for flavor



darwin
Bioprospecting Excellence



Tiny, yet disruptive – the microorganisms revolutionizing industries

The elaboration of traditional kombucha is a difficult process to standardize, primarily due to the need to use the microbial community in the SCOBY, which is very complex and difficult to control. Besides, the fermentation times are very long, 2 to 4 weeks to obtain the final product.

Other disadvantages are the high acidity and the vinegar taste, which are not always appreciated by the consumers and need to be reduced by adding sugars and sweeteners that lower the quality of the beverage.

To sort out these difficulties, Jun® comes to the rescue. A patented fermentation method that helps obtain a simplified kombucha in less time and with a good organoleptic profile.

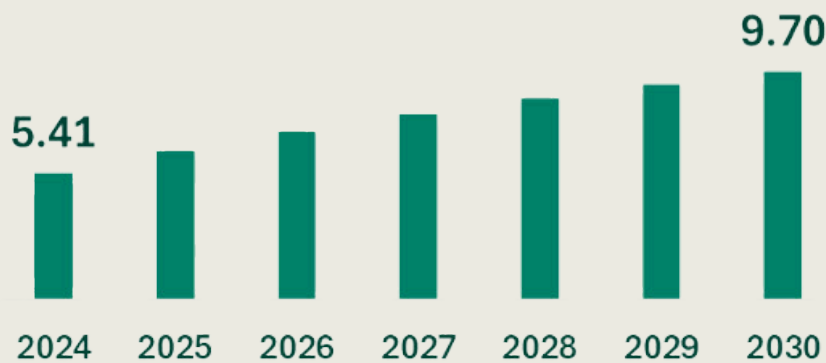
Healthy drinks are in demand

As people increasingly prioritize their well-being, probiotic fermented drinks like kombucha are gaining popularity for their potential health benefits and unique flavors. This trend highlights a broader shift towards natural and health-oriented beverages that cater to the modern lifestyle.

Global Kombucha Market

(USD Billion)

CAGR: 15.6%



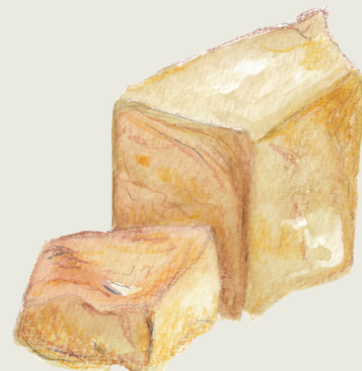
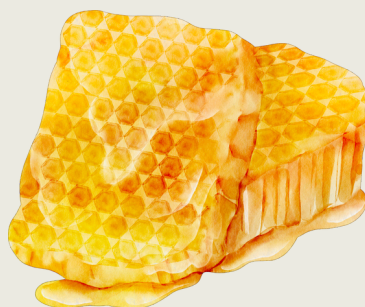
Source: Grand View Research

The numbers behind the trend

Kombucha made with clean ingredients (sugar, tea, and starter culture) is gluten-free, making it safe for those with gluten allergies or celiac disease. Additionally, its probiotics may aid digestion and provide relief (Simporter, 2021).

In the US, 38% of adults have tried kombucha, and 21% are interested in doing so again in future (Mintel, 2021).

Traditional kombucha, reimagined: The Jun[®] advantage



Two-step fermentation of green tea and honey using lactic acid bacteria and yeast.

“

“Drastic reduction of the fermentation time. The whole process lasts less than 7 days.”

Instead of relying on a complex consortium to produce SCOBY, a simpler approach using just two strains can be effective. Additionally, there is the option to add a probiotic strain at the end of the process to enhance the product's functional value.



High reproducibility of the process.

Depending on the microorganisms, the pH of the final product varies between 2,5 and 4,5.

Faster fermentation, greater flexibility



Smoother organoleptic characteristics



No SCOBY needed



Reduced fermentation time



Reproducibility



Added functional value

Taste the difference

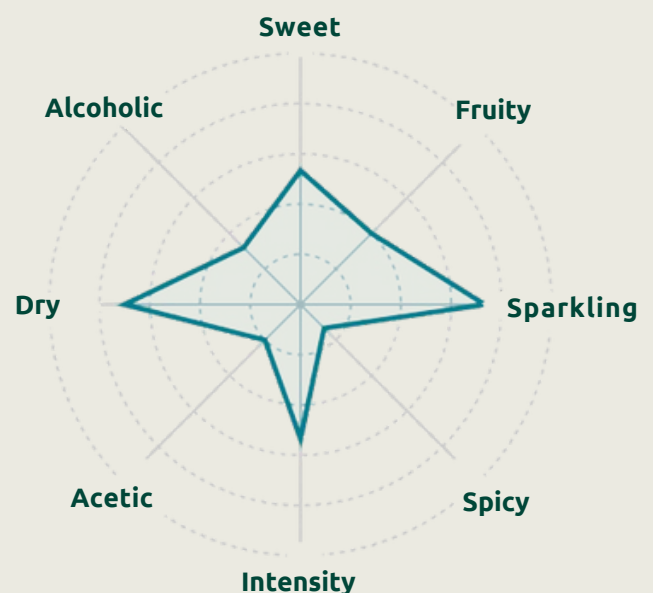
The use of lactic acid bacteria instead of acetic bacteria allows to obtain smoother organoleptic characteristics, maintaining the acidity typical of kombucha.

“Floral touches, no vinegary taste”



“Pleasant taste, sweet but not excessively so.”

“Bubbly on the palate, dry but pleasant”



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We empower the infinitely small

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