



MORTIER  
— PILON

FERMENTATION  
GLASSWARE

# FERMENTED FOOD IS TRENDY

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"THE POPULARITY OF FERMENTATION AND KOREAN FOOD GROWS IN THE U.S"  
(CNN – AUG 2014)

urbanspoon



"FOOD TRENDS FOR 2015 WILL INCLUDE SO MUCH FERMENTATION!"  
(URBANSPOON – DEC. 2014)

## THE HUFFINGTON POST

IN A SHORT PERIOD OF TIME, KOMBUCHA HAS GONE FROM A DRINK FOR HIPPIES TO THE MAINSTREAM.  
(HUFFINGTON POST - MAY 2014)

"FERMENTED FOODS SEEM TO BE ON EVERYONE'S LIPS RECENTLY."  
(HUFFINGTON POST UK – JAN. 2015)

## Daily Mail

"WHY THE SUDDEN FASHION FOR FERMENTED FOODS? ADDING FERMENTED FOODS TO YOUR DIET CAN AID WEIGHT LOSS, BOOST ENERGY, IMPROVE THE IMMUNE SYSTEM AND EVEN ENHANCE YOUR MOOD!"  
(DAILY MAIL UK – NOV. 2014)

## The New York Times

"IN THE UNITED STATES, READY-MADE KIMCHI IS MORE WIDELY AVAILABLE NOW THAN EVER BEFORE!"  
(NY TIMES- JAN 2015)

## The INDEPENDENT

"PICKLE TREAT: FERMENTING FOOD IS IN FASHION! NOW IT'S ALL ABOUT MAKING YOUR OWN KOMBUCHA, SAUERKRAUT OR KIMCHI!"  
(THE INDEPENDENT – MARCH 2015)



"KOMBUCHA CHA-CHING: A PROBIOTIC TEA FIZZES UP STRONG GROWTH!"  
(CNBC – AUG. 2014)

## the guardian

"IS THERE ANYTHING THAT BELLOWS 2015 MORE THAN KOMBUCHA SOURS?."  
(THE GUARDIAN- JAN. 2015)

## Los Angeles Times

"THESE DAYS RESTAURANT CHEFS ARE PICKLING EVERYTHING THEY CAN GET THEIR HANDS ON. THAT CLEARLY SIGNALS THAT PICKLING AND FERMENTING ARE A TREND."  
(LA TIMES – OCT. 2014)

## My Daily

"FERMENTED FOOD: 2015'S BIGGEST HEALTH TREND? LAST YEAR QUINOA, KALE AND GLUTEN-FREE FODDER STOLE THE LIMELIGHT IN THE SUPERFOOD STAKES BUT 2015 IS ALL ABOUT FERMENTED FOODS, FACT."  
(MY DAILY – JAN. 2015)



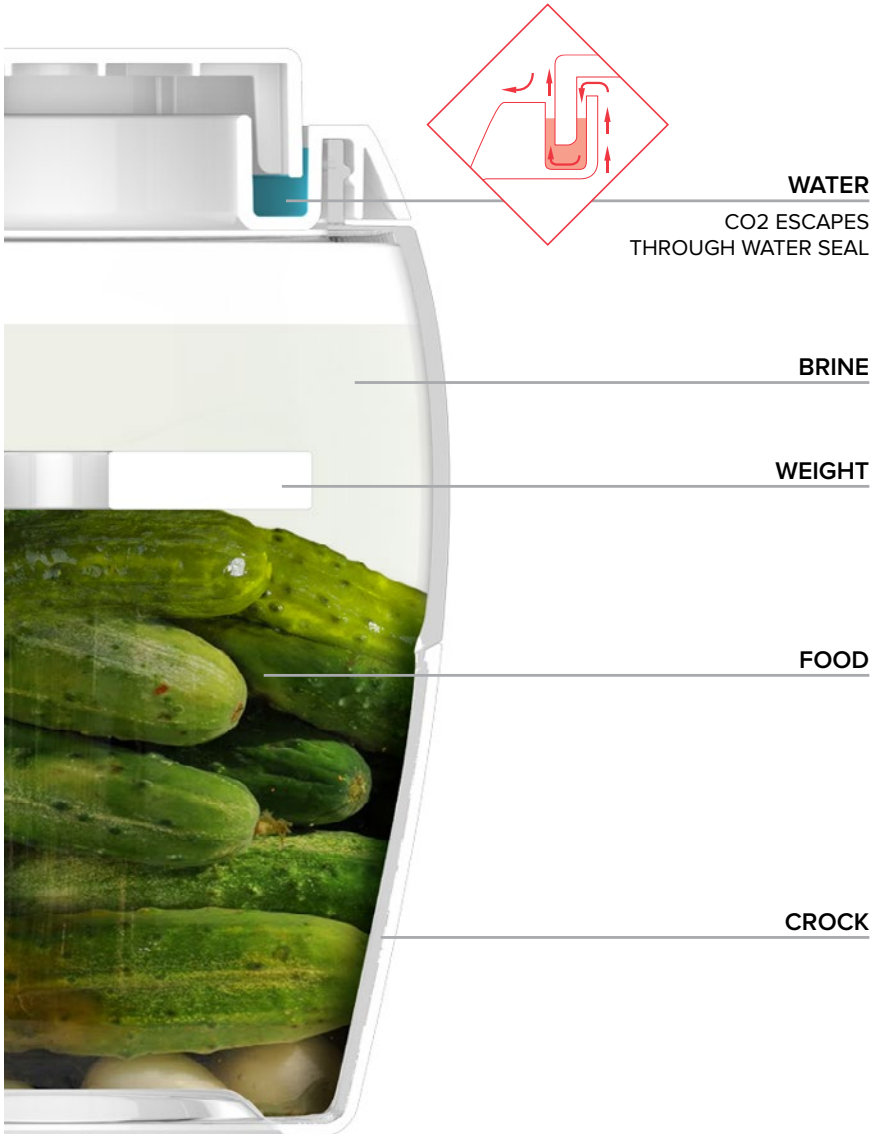
"LONDON IS GETTING INTO A PICKLE WITH A FERMENTED FOOD FRENZY! IT IS ONE OF OUR PREDICTIONS FOR 2015 THAT FERMENTED FOOD WOULD CONTINUE TO GROW AND SWELL AND FIZZ IN POPULARITY."  
(TIME OUT LONDON – JAN 2015)

## The Washington Post

"WANT HOOCH WITH YOUR BOOCH? MAKE A KOMBUCHA COCKTAIL!"  
(WASHINGTON POST – MARCH 2015)

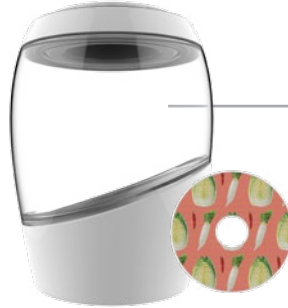
# FERMENTATION CROCKS

CULTURE YOUR HEALTH WITH THE ANCIENT PRESERVING METHOD OF FERMENTATION AND ENRICH YOUR DIET WITH **PROBIOTICS**, **ENZYMES**, **VITAMINS** AND TONS OF EASILY ABSORBED **NUTRIENTS**!  
START A NEW CULTURE AT HOME!

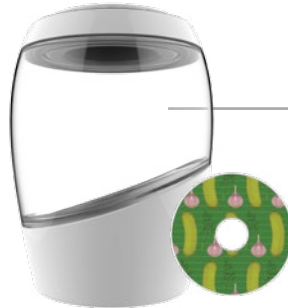


# FERMENTATION CROCKS

SAUERKRAUT, PICKLES, KIMCHI. SOME OF THE TASTIEST STAPLES OF A VITAMIN-RICH DIET ARE OBTAINED THROUGH FERMENTATION.



**KIMCHI CROCK**  
INCLUDES A KIMCHI  
RECIPE BOOKLET  
SIZE: 2L  
MSRP: \$/£/€ 29.95



**PICKLING CROCK**  
INCLUDES A PICKLING  
RECIPE BOOKLET  
SIZE: 2L  
MSRP: \$/£/€ 29.95

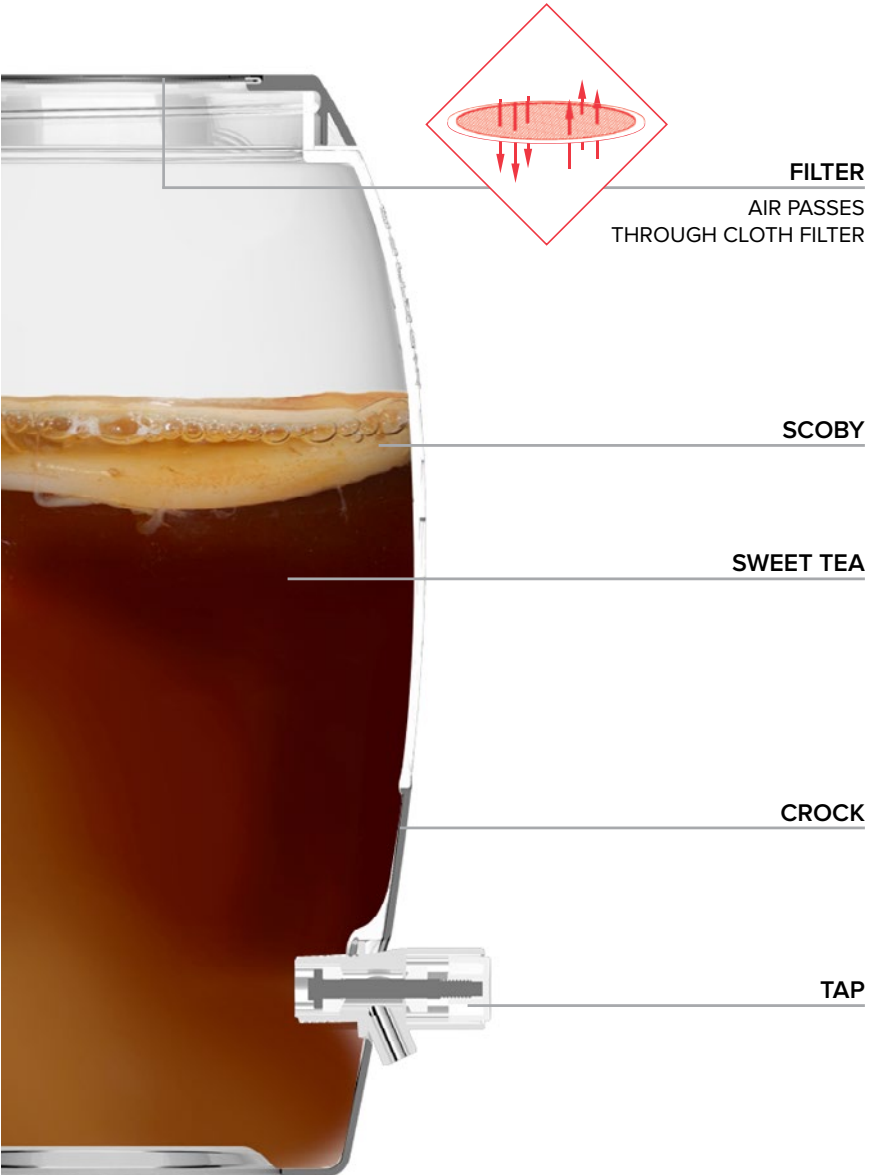


**SAUERKRAUT CROCK**  
INCLUDES A SAUERKRAUT  
RECIPE BOOKLET  
SIZE: 2L  
MSRP: \$/£/€ 29.95

# KOMBUCHA

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KOMBUCHA IS A FERMENTED TEA THAT'S PACKED WITH **VITAMINS**, **ANTIOXIDANTS** AND **PROBIOTICS**, MAKING IT BOTH DELICIOUS AND GOOD FOR YOU.



# KOMBUCHA

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MAKE YOUR OWN **FIZZY**, DELICIOUS, **VITAMIN-RICH** FERMENTED HOME-BREWED KOMBUCHA.



## KOMBUCHA JAR

SIZE: 5L

MSRP: \$/£/€ 44.95



## SWINGTOP KOMBUCHA BOTTLE

SOLD INDIVIDUALLY

SIZE: 315 ML

MSRP: \$/£/€ 6.95

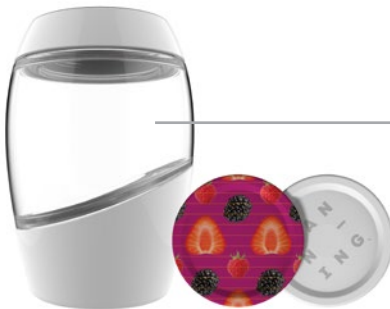
# CANNING KIT & MASON JARS

HOME CANNING IS A GREAT, EASY WAY TO HAVE YEAR-LONG ACCESS TO YOUR OWN DELICIOUS, **NUTRIENT-PACKED** PRODUCE AND PRESERVES.



## CANNING KIT

INCLUDES A SPECIALIZED RACK, SIEVE,  
4 MASON JARS AND A RECIPE BOOKLET  
SIZE: 500 ML  
MSRP: **\$/£/€ 29.95**



## MASON JAR

SOLD INDIVIDUALLY  
SIZES AVAILABLE: 500 ML AND 1L  
COLLECTIBLE LIDS  
MSRP: **\$/£/€ 6.95 & 9.95**