

CREATE AND INNOVATE

WITH

ON-TREND HERBS & SPICES

READY TO BE INCORPORATED INTO YOUR NEXT INFUSED BREW

Botanical-flavored beverages are on the rise as consumers are looking for more than just a refreshing drink—seeking beverages that can affect their mood, digestion and overall health in addition to exciting, new flavors. The trend of low alcohol and low-carb drinks is holding steady with herbs playing a major role.



HIBISCUS

Tart & fruity. Pairs well with dry hopped pale ales.



CHAMOMILE

Calming with notes of apple. Pairs well with a variety of ales and Kombuchas



JUNIPER BERRIES

Invigorating aroma with hints of pine and citrus.



GINGER

Spicy yet soothing. A good balance to sweeter flavors.



ROOIBOS

An earthy-tasting tea with distinct spicy notes.

We supply bulk herbs to a range of beverage, tea, kombucha, and alcoholic beverage brands. See how some of our customers are using herbs in creative and inspiring ways.

SPIKED SPARKLING TEA BRAND

This customer utilizes the benefits of popular botanicals like hibiscus, chamomile, and jasmine by turning them into clean, boozy beverages. Shedding light on the harmful effects of artificial flavor, their award-winning drinks are made with 100% real ingredients, fresh-brewed tea, and real fruit juice.

KOMBUCHA BRAND

This California-based brewer floats a line of classic and hard kombuchas. They call their non-alcoholic line “Classic,” but they have some pretty original flavors like Purple Rain that includes botanicals made with chamomile, rose petals, butterfly pea tea, and spearmint—a delicious and powerful mix of herbs.

HARD KOMBUCHA BRAND

A brand that is keeping it real, making hard kombucha with only organic fruits and botanicals—no extracts or artificial flavors. All of their products are surprisingly low in sugar and carbs. They use some classic herbs like rosemary and ginger but are taking cues from herbal teas by using hibiscus, jasmine, and rose hips.

BREWERY

The popular East Coast brewery has a seasonal beer featuring hibiscus—a slightly tart-tasting brew mixed with dragon fruit to bring a bright, tropical flavor.



LET US HELP YOU INNOVATE. CONTACT US:

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