

# KOMÉ COLLECTIVE FOR WELLNESS' SAKE



## SAKE + WELLNESS: A NATURAL PAIR

with consumer focus on wellness, premium sake is a go-to choice for a more healthful alcohol



### LOW SUGAR

Sake contains less sugar than most other alcohol.



### LOW IN TARTARIC ACID

The primary acid in wine that causes acid reflux and erosion of teeth enamel.



### FREE OF TANNINS & SULFITES

For those looking to avoid wine headaches.



### GLUTEN FREE

Premium sake is naturally gluten-free, perfect for those who are sensitive/ceciac.



### UNIQUE FORMATS

Sake comes in many formats from single-serve cans to 300ml bottles to larger formats for easy portioning.



### STAYS FRESH LONGER

Sake stays fresh up to 2-3 weeks in your fridge once opened so you don't have to finish it all at once.



### 80% WATER BASED

Arguably more hydrating than other alcoholic beverages.



### CONTAINS AMINO ACIDS

Sake contains 3 types of amino acids that can prevent osteoporosis and provide skin benefits.

## SAKE + THE CULTURE ARE BOOMING

# \$63.2M

in sake retail sales in the US in 2021

Source: Nielsen Data, 10.9.21

# \$27.5B

size of the Japanese restaurant industry in the US in 2021

Source: www.ibisworld.com

### BETTER-FOR-YOU

traditional Japanese cuisine, also known as "washoku," is rich in nutrients and provides numerous health benefits



## CONSCIOUS CONSUMER TRENDS EVOLVE AND EXPAND IN TODAY'S WORLD

# Forbes

# 3.1M

people across the US follow a gluten-free diet

# Progressive GROCER

# 70%-80%

of the body's immune system is housed in the gastrointestinal tract

## SAKE IS KNOWN TO IMPROVE GUT HEALTH

Source: Sake Hub