EVENT SPECIAL

MARCH 2024

Fizzed Matcha Bliss

- Fizzy Matcha Sours Variety Pack (5-pk)
- Includes one of each: exclusive Grape, new Mango, Watermelon, Blueberry, and Strawberry

Replace unhealthy soda pop and energy drinks with natural fizzy energy on the go! Made with sweet, premium matcha and instant carbonation for the perfect balance of sweet, sour and fruity fizz.

WHY WE LOVE IT

- Natural sparkling energy
- Rich in antioxidants
- Under 10 calories

INGREDIENTS:

Blueberry Fizzy Matcha Sours Ingredients: Green tea, Citric acid, Sodium Bicarbonate, Sugar (organic cane sugar), Lucuma powder, Malic acid, Blueberry powder, Organic stevia extract, Natural flavors.

Juicy Grape Fizzy Matcha Sours Ingredients: Green tea, Citric acid, Sodium Bicarbonate, Sugar (organic cane sugar), Lucuma powder, Malic acid, Organic stevia extract, Natural flavors.

Mango Fizzy Matcha Sours Ingredients: Green tea, Citric acid, Sodium bicarbonate, Sugar (organic cane sugar), Lucuma powder, Malic acid, Mango powder, Organic stevia extract, Natural flavors.

Strawberry Fizzy Matcha Sours Ingredients: Green tea, Citric acid, Sodium bicarbonate, Sugar (organic cane sugar), Lucuma powder, Malic acid, Strawberry powder, Organic stevia extract, Natural flavors.

Watermelon Fizzy Matcha Sours Ingredients: Citric acid, Sodium bicarbonate, Green tea, Sugar (organic cane sugar), Lucuma powder, Malic acid, Organic stevia extract, Natural flavors.



RECIPE: FIZZY MATCHA SOUR MANGO LEMONADE

Makes 1 serving.

Ingredients:

- 1 Sipology's Mango Fizzy Matcha Sour stick
- 1 2 lemons (one for juice, one for garnish)
- 1½ cups water
- · Handful of ice
- Optional: 1 tbsp sugar or sweetener to taste

Directions:

- 1. Slice one lemon and squeeze contents into a tall glass. Slice other lemon into rounds for garnish.
- 2. Add Mango Fizzy Matcha Sour and water to the glass and stir to combine. Optional: add more sugar or sweetener to taste.
- 3. Add ice and lemon rounds, then enjoy!

Sip Tip: You can triple the ingredient quantities and make a pitcher for ultimate outdoor hosting!



