



REAL FRUIT SODA

- MADE FROM REAL FRUIT
- NOT FROM CONCENTRATE
- NO ARTIFICIAL FLAVOURS
- NO PRESERVATIVES
- LOW CALORIES
- ONE SERVING OF FRUIT PER CAN











VEGAN



NO SUGAR ADDED



GLUTEN FREE



FARM TO TABLE



BC MADE



APPLE SODA

6 pack 285 mL cans

50 calories per can

INGREDIENTS:

Apple juice, Water, Malic Acid (for tartness), Carbon dioxide



Water, Cherry juice, Malic dioxide



CHERRY SODA

6 pack

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285 mL cans

80 calories per can

INGREDIENTS:

acid (for tartness), Carbon



PEACH SODA

6 pack

285 mL cans

70 calories per can

INGREDIENTS:

Apple juice, Water, Peach puree, Natural flavour, Malic acid (for tartness), Carbon dioxide



6 pack

80 calories per can

flavour, Citric Acid (for tartness), Carbon dioxide



BERRY SODA

285 mL cans

INGREDIENTS:

Apple juice, Water, Strawberry juice, Blueberry juice, Natural







PEAR SODA

6 pack

285 mL cans

70 calories per can

INGREDIENTS:

Water, Pear juice, Apple juice, Natural flavour, Citric acid (for tartness), Carbon dioxide





CONTACT

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EVERYONE DESERVES SOME GOOD KARMA

You get what you give and that's why at Farming Karma we make fruit soda drinks using only the highest quality, natural ingredients, designed to tantalize your tastebuds, put a smile on your face, and make you feel good about the healthy choice you just made. We believe in our products so much that we take special care to source only sustainable produce from local growers. We believe in our product, we believe in our community, and we celebrate this by giving back and 'doing good.' Grab a can and feel good about what you're about to give yourself and your family.



THE APPLE DOESN'T FALL FAR FROM THE TREE

Above all else, Farming Karma is a family-owned and operated business. The name originally came from farmer Karma Gill. Karma, along with his wife, Kuku, have been apple orchardists in the BC interior for over 30 years. Their passion for agriculture has enabled them to produce some of the highest quality fruit in the Okanagan Valley.

Despite three decades spent as successful tree-fruit farmers, Karma and Kuku wanted to do more - they wanted to give back to the community and contribute to the agricultural industry in a different way. With a hope of sparking the interest of the next generation of agricultural pioneers, they began the creation of healthy, value-added fruit products.

Karma and Kuku employed the help of their children, Avi, Binny, and Sumeet to create an agri-tourism facility on their Orchard in Kelowna, BC. The facility serves as a hub for their production facility, where Farming Karma Apple Soda is created, and includes an RV park, cherry orchard, tasting room, media building and more.

The family-run business has grown from strength to strength attracting visitors from all over Canada. Their 'Do Good' initiative expands on the original hopes Karma and Kuku had for Farming Karma - giving back to the community and making a significant impact for the future.









