



PACHAMAMA™
REGEN

DAILY GUT SHOT



DAILY GUT SHOT FOR IMMUNITY, ENERGY AND GUT HEALTH

Our Honey Gut Tonic is a living, whole-food ferment crafted to gently support digestion, gut health and balance.

Raw honey is slowly fermented with rich botanicals to unlock deeper flavour and bioactive complexity, then blended with raw apple cider vinegar to create a naturally sweet-sour tonic rich in organic acids and prebiotic substrates. Together, they work to support a healthy gut environment by nourishing the conditions beneficial microbes thrive in.

pachamamaregen.com

A FLAVOUR PACKED DAILY BOOST FOR IMMUNITY, ENERGY AND GUT HEALTH

Taken daily, this simple fermented tonic reflects a time honoured approach to gut health using natural ingredients.

- ⊗ Increased probiotic and natural enzymes
- ⊗ 100% Natural Botanicals
- ⊗ 100% Raw Australian Honey



GINGERSHOT

ALL NATURAL
RAW INGREDIENTS
FERMENTED
RAW HONEY
GINGER GARLIC
TURMERIC THYME
RAW APPLE
CIDER VINEGAR

A smooth prebiotic fermentation of Raw Australian Honey, Ginger, Garlic, Turmeric & Thyme blended with raw apple cider vinegar.



FIRESHOT

ALL NATURAL
RAW INGREDIENTS
FERMENTED
RAW HONEY
GINGER GARLIC
CHILLI
RAW APPLE
CIDER VINEGAR

A bold spicy prebiotic fermentation of Raw Australian Honey, Chilli Ginger, Garlic, Turmeric, Onion & Thyme blended with raw apple cider vinegar.

What are the benefits of Honey Gut Tonic?

Digestive Support: Traditional ferments are often associated with improved gut comfort and enzyme presence.

Antioxidant & Anti-Inflammatory Properties: Honey provides prebiotic sugars and antioxidant compounds, while apple cider vinegar contributes acids that help create a gut environment favourable to beneficial microbes.

Immune-Supporting Effects: Fermented honey is used to support immune resilience and seasonal wellness.

How to use Honey Gut Tonic

Daily Use: Start with 20ml per day.

Seasonal Support: Increase slightly during seasonal changes or when needing digestive support.

Cooking: Use in recipes as a functional flavour boost on salads or vegetables. Add olive oil to make a flavour packed raw dressing. Drizzle over yoghurt or fruit for probiotic support. Best used raw and uncooked to retain the most nutritional value.



DOWNLOAD flavour packed recipes and healthy gut ideas