



JULY 2020

MUUN CHI MOVES INTO COMMERCIAL KITCHEN FACILITY

July 8, 2020 - HIGHLAND PARK, California - muun chi has moved production into The Kitchen Terminal, a shared commercial kitchen facility in Redondo Beach, California.

“Since we started the company last year, I’ve been producing in my home kitchen under a license that limits sales in certain ways,” commented Manette Jen McDermott, founder and chief executive of muun chi. “The move into a commercial kitchen will support the next phase of our growth. It will provide more space for production, enable inventory build, and facilitate sales nationally, as well as to larger distributors in the LA market. In addition, the location is ideal for serving our expanding base of customers in the South Bay.”

The move into a commercial kitchen coincides with an invitation to join the Redondo Beach Farmers Market, a weekly market that draws residents from the South Bay on Thursday mornings throughout the year. muun chi’s products will be available at the market beginning July 9, 2020.

“The timing was perfect,” commented CEO Manette Jen McDermott. “Pandemic-related health concerns are leading farmers markets to favor vendors that produce in commercial kitchens approved by local health departments. The Redondo Beach market is eager to include muun chi’s organic plant-based beverages and snacks, and we are excited to join this vibrant local food community. I’m looking forward especially to all of the great feedback I know I will receive from lovers of delicious real foods who frequent the market.”

ABOUT MUUN CHI

Founded in 2019 and based in Los Angeles, muun chi is dedicated to changing the way we experience food and, simultaneously, promoting a food system that respects our precious Earth. The company believes that food is medicine for the body and, consequently, provides only organic, plant-based beverages and snacks that offer functional health benefits. muun chi’s focus is the microbiome of the gut, an important pillar of overall health. The sustainability of our beloved planet is an equally important priority. muun chi recovers fiber-rich pulp and peels from partner juicers and nut milkers and converts (upcycles) what would otherwise be discarded into ingredients for many of its products. All of the company’s products are made from real food (not processed) ingredients and are free of dairy, soy, gluten, GMOs, and refined sugars. For additional information on muun chi, please visit www.muunchi.com.

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