



BOTANICAL GOURMET DRINKS



FIRST GOURMET DRINK

OSAN offers a rewarding, unique, and natural experience, perfect from the apéritif to the end of the meal.

We apply our **unique dynamization process**, which extracts the organoleptic components – taste, fragrance, and colour – directly from the fresh plants, **resulting in an exceptional product.**

- 🚫 00.00% NATURALLY ALCOHOL-FREE
- 🌱 CERTIFIED ORGANIC FARMING
- 🚫 NO COLORING & NO PRESERVATIVES
- 🍬 LOW IN SUGAR AND FREE FROM REFINED SUGAR
- 👨‍🍳 RECOMMENDED BY CHEFS AND SOMMELIERS



A LONG TRACK RECORD

Our recipes are the culmination of **Sang Hoon Degeimbre's** enduring passion for harnessing the finest natural and local ingredients at his renowned **two-Michelin-star restaurant, L'air du Temps.**

For over a decade, he has pioneered innovative techniques to offer **groundbreaking non-alcoholic beverages** to his restaurant guests, creating a truly unique and unforgettable tasting experience.



WHY OSAN STARTED

Our mission is to offer delicious and healthy alternatives to alcohol at the table, providing a rich and complex experience.



- **Growing trend** both in restaurants and at home.
- More people are choosing to **step away from alcohol**.

Most non-alcoholic drinks compromise on calories, naturalness or taste...

- **Mocktails** : high-calorie bombs
- **Dealcoholized wines** : too sweet or too sour
- **Alcohol-free spirit** : awkward at the table, need mixing
- **0% beers**: high glycemic index, and for some, they don't pair well with food.

OSAN IS DIFFERENT



1. Dedicated to the meal: the first gourmet drink.

2. Made from 100% natural agricultural ingredients: from farm to bottle

No artificial flavours, no distillates, no colorants—just pure, natural ingredients in every drop.

3. Very low in sugar and calories

Up to 30 times less glycemic load than fruit juice, making OSAN a perfect fit for most diets.

4. 00.00% alcohol—naturally

5. Osan is versatile

The latest revelation for mixologists. Take your mocktails to the next level.



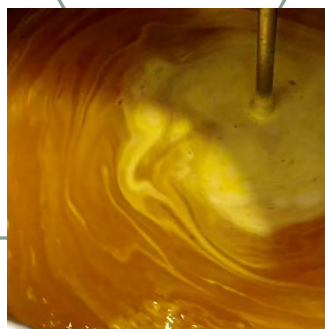
FROM FIELD TO BOTTLE



Organic plants
cultivated
and/or selected
by OSAN



Harvesting in season
Sorting, leaf removal.
Cryogenics (-196°)



maceration of plants
+ honey + acidity corrector



Dynamization
unique,
technological and
and natural
process



Filtering
Bottling
Soft
pasteurization

AN INNOVATIVE PRODUCT RANGE

STILLS



OSAN VC

Verbena – Turmeric

maceration combining the citrus notes of Lemon Verbena with the warm and spicy notes of Turmeric

«WHITE» pairing:

appetizers, fish, seashells, goat cheeses, deep-fried food, ...



OSAN SB

Shiso – Basil

maceration combining the acidity and freshness of Shiso with the perfumed notes of basil

«ROSÉ» pairing :

Mediterranean food, keftas, tomato dishes, and as an aperitif,...



OSAN BM

Beetroot – Blackberry

maceration combining the depth of the beet with a juicy blackberry

«RED» pairing:

grilled beef, lamb, pasta, mushrooms, avocado's,...

BUBBLES



OSAN RF

Rosemary – Raspberry

OSAN RF combines aromatic intensity of rosemary , sweetness of raspberry and a surprising hint of pepper.

Sparkling Rosé Pairing

ideal for creative starters, light grills, summery pasta dishes, and lends itself well to convivial aperitifs.



OSAN TM

Yucatai – Mirabelle

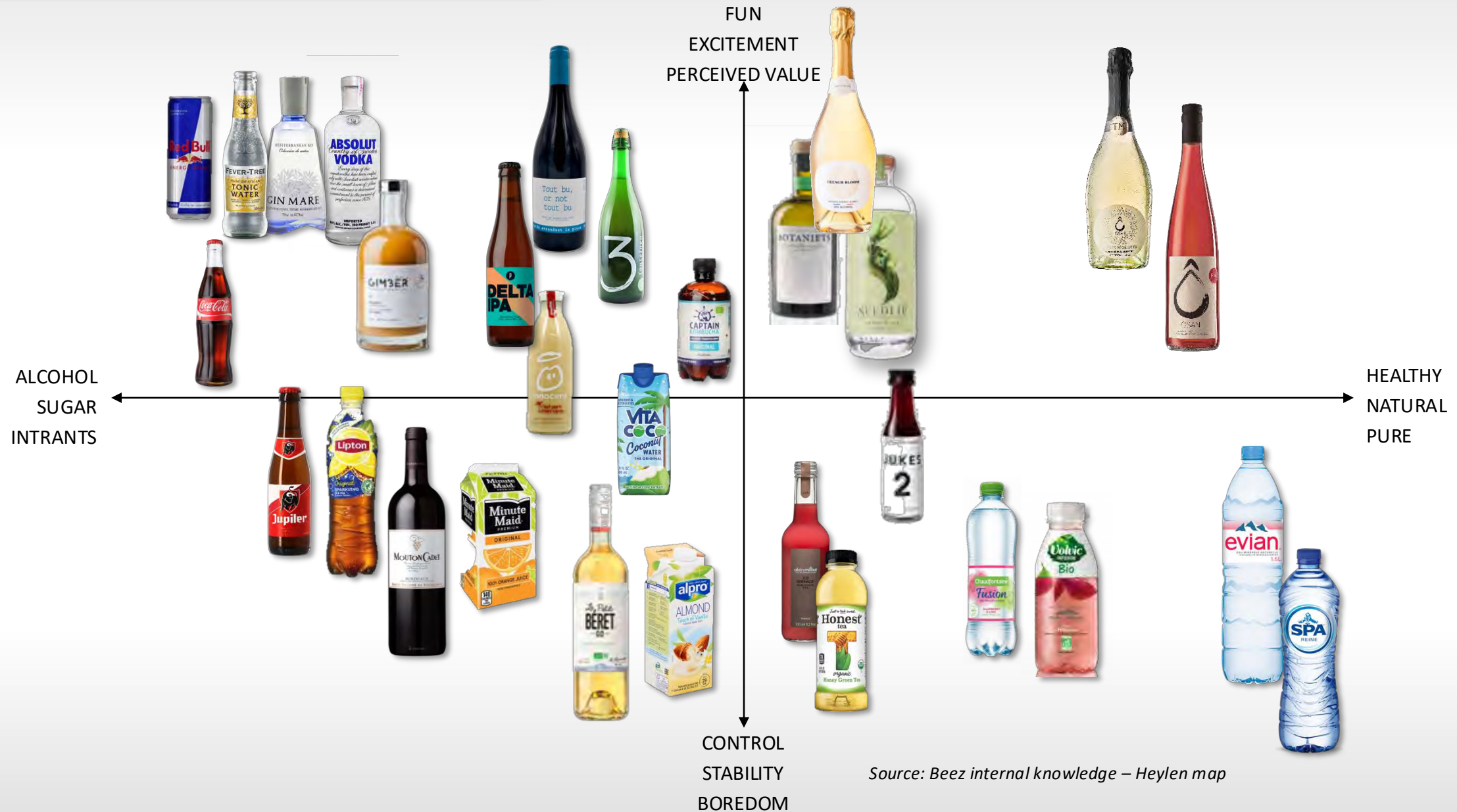
OSAN TM combines the herbal freshness of marigold with the sweet, fruity notes of Mirabelle plum.

A sparkling white Pairing

perfect for festive aperitifs, fragrant and exotic dishes, fresh salads, and ideal with fruity desserts.



ADRESSING A LARGE UNMET NEED






Source: Beez internal knowledge – Heylen map



A PRESENCE ACROSS MICHELIN STARRED TABLES



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OSAN ACCOMPANIES YOUR

MICHELIN-STARRED TABLES



A PRESENCE ACROSS ALL DISTRIBUTION CHANNELS BUILT IN JUST 2 YEARS

Premium retail



Le Paon qui boit - Paris



E-commerce

www.osandrinks.com



Hospitality



Deloitte.



la réserve
APARTMENTS
PARIS



A SOLID TEAM

Supported by an **experienced team** with **different backgrounds**,

EXECUTIVE TEAM HQ



JEROME
GOFFINET

—
CEO
ex Chimay Brewery
specialized in
beverages
and production



SANG HOON
DEGEIMBRE

—
R&D
Starred-chef
Entrepreneur



JEAN-LUC
PIGNEUR

—
ADMINISTRATION
Catering service chef
40 years exp.



GERAUD
d'OULTREMONT

—
SOURCING
agri-sourcing
specialist

EXECUTIVE TEAM GCC



PETER
SOMERS



ARNAUD
DE HARENNE



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