

SIX REASONS WHY GREEN'S GLUTEN FREE BEERS ARE SELLING

The taste profile of the Gluten free beers presently on the market are what you would expect: sorghum is the predominate taste and all the beers have average alcohol strength. Celiacs have no other choice if they want to drink beer. Until Now.....Green's Gluten Free beers are different:

1. Green's offers Celiacs exceptional taste and a range of eclectic styles. Belgium Dubbels and Tripels are very popular, made famous by the Authentic Trappist breweries. Green's has similar styles that offer Celiacs the opportunity to taste some of world's most interesting beer styles. Green's Amber will challenge their palate too.
2. Non – Celiac specialty beer consumers love Dubbels and Tripels. Green's GF'S are of such high quality that this ever-growing consumer will find them worthy to purchase too.
3. Green's GF's have ABV levels that other famous Belgian non – GF's offer.

Green's Amber Ale - 6% ABV

Green's Endeavour (Dubbel) - 7% ABV

Green's Quest (Tripel) - 8.5% ABV

4. Green's beers are produced in Belgium, the hottest of all specialty beer origins. The ever-growing specialty beer consumer is very interested in Belgium beers with ABV's close to table wines.
5. Belgium beers have much less price sensitivity than other beers. Green's benefit greatly from this important factor and are becoming part of the regular Belgium beer selection in many stores and restaurants.
6. An ever-growing population that are not Celiacs are seeking Gluten Free products because they are perceived to be very healthy.

