

Contact: Janette Rizk

805-895-4940

[Janette@JanetteRizk.com](mailto:Janette@JanetteRizk.com)

**The Osso Good Company Cooks Ups Super Green and Roasted Beet Paleo Soups**

San Rafael, Calif. (April 1, 2019) – [The Osso Good Company](https://www.ossogoodbones.com/), maker of ridiculously good, sippable bone broths, recently launched Super Green and Roasted Beet Paleo Soups as part of its line of [bone broth based Paleo Soups](https://www.ossogoodbones.com/products/bone-broth-soups) - rich, nutrient-dense soups that include the company’s high-quality organic chicken bone broth in each serving.

“Our goal is to bring consumers everywhere the benefits of real, delicious bone broth and we’re always continuing to explore new recipes and ways to infuse our bone broths into nutrient dense, collagen rich foods that are nourishing and taste delicious,” said Meredith Cochran, co-founder and CEO, The Osso Good Company. “We had such a good response to our first three soups, a green soup and roasted beet option helped us round out the flavor profiles for a rainbow of options that combine our high-quality chicken both broth with lots of fresh, organic vegetables.”

Osso Good’s new Super Green and Roasted Beet soups are made with blends of organic vegetables and herbs, are Whole30 Approved, paleo-certified, gluten-free, dairy-free and without added antibiotics, salt or artificial flavors. Sold in BPA-free, frozen, 12-oz. stand-up pouches, each has an SRP of $7.99 per pouch.

* Super Green: A healthier alternative to broccoli cheddar soup, broccoli, spinach, onions, garlic and coconut oil are slowly simmered in Organic Chicken Bone Broth for a soup that’s delicious and super charged.
* Roasted Beet: This savory and aromatic soup is energizing. Perfect for a quick meal on the run and a great source of vitamin C, a spoonful of this soup starts slightly sweet and finishes buttery. Ingredients include: Organic Chicken Bone Broth simmered with organic roasted beets, carrots, onion, garlic, coconut oil and sea salt.

Available in three additional warming flavors – Tomato Basil, Butternut Squash and Thai Carrot – Osso Good’s Soup’r Foods harness the powerful nutritional benefits of bone broth to deliver nourishing and comforting meals.

Osso Good’s product offerings now include: five varieties of Paleo Soups, 12 bone broth varieties, several of which are infused with traditional Chinese herbs that benefit the body, mind and spirit in different ways; 7-day and 3-day bone broth cleanses to reboot and heal the gut and to promote healthy eating habits and the bone broth diet plan and cookbook, “The 7 Day Bone Broth Diet Plan.” For store locations or to purchase online, visit: [www.ossogoodbones.com/products](http://www.ossogoodbones.com/products).

Recently opened [The Osso Good Café](https://www.ossogoodbones.com/assets/osso-good-online-menu.pdf), located at 8036 West Third Street in Los Angeles, offers the brand’s top selling bone broths and soups, as well as its first-of-its-kind bone broth waffles, smoothies, “blendies,” and frozen pouches.

**About The Osso Good Company**

[The Osso Good Company](https://www.ossogoodbones.com) makes ridiculously good, sippable bone broths and paleo soups that are responsibly raised, grass-fed and made with organic ingredients. Each bone broth and soup variety is Whole30 Approved, paleo-friendly, gluten-free and made without added antibiotics or artificial flavors. The Osso Good Co. was founded by Meredith Cochran, Jazz Hilmer and Toran Hilmer, who each believe in the “food as medicine” methodology and that bone broth can greatly contribute to overall health. All ingredients are sourced from small, family run farms in Northern California and Oregon that raise their animals with responsible practices. The Osso Good Co. proudly donates one percent of all net sales to local charities and sponsorships. The Osso Good Co. is also a brand within the Venice Brands portfolio. For more information, please visit [www.ossogoodbones.com](http://www.ossogoodbones.com/products), like us on [Facebook](https://www.facebook.com/ossogoodbones) and follow us on [Instagram](https://www.instagram.com/osso_good_bones/?hl=en).

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