



3.8.a MANUFACTURING SPECIFICATION – LAZY MOON Ginger & Turmeric Organic Kombucha

COMPANY DETAILS

Company Name:	Balanced Nature Ltd
Company Address:	Unit 2, The Calvert Centre Rownest Wood Lane Woodmancott, WINCHESTER Hampshire, SO21 3BN, UK
Telephone Number:	01256 391229
Email Address:	contact@balanced-nature.com

DESCRIPTION OF PRODUCT

LAZY MOON Ginger & Turmeric Organic Kombucha

is made by combining kombucha base with ginger and turmeric juice. Carbonated and bottled.

Ingredients	%
Water	92
Organic unrefined cane sugar	2.5
Organic Sencha green tea	1.5
Organic Assam tea	1.5
Organic ginger juice	0.54
Organic turmeric juice	0.1
Organic Kombucha culture	2
Organic black pepper	0.01
bacillus coagulans	0.01
ascorbic acid	0.01
Natural ginger flavour	0.01

NUTRITIONAL INFORMATION	Amount per 100ml
Energy Kcals	18
Energy Kj	78
Fat (g)	0.5
of which	
- Saturates (g)	0.1
- mono-unsaturates (g)	0.1
- polyunsaturates (g)	0.1
Carbohydrate	4.5
of which	
- sugars (g)	3.7
Fibre (g)	0.5
Protein (g)	0.1

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Salt (g)	<0.025
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ALLERGENS		
Allergen Information	'Contains' Allergens	'May Contain' Allergen (through cross contamination)
Peanuts	N	N
Nuts (*for full list see below)	N	N
Fish	N	N
Eggs	N	N
Crustaceans (**for full list see below)	N	N
Sesame	N	N
Milk	N	N
Soya	N	N
Celery (inc. celeriac)	N	N
Mustard	N	N
Lupin	N	N
Molluscs (***)for full list see below)	N	N
Cereals containing gluten (****for full list see below)	N	N
Sulphur dioxide or Sulphites (≥ 10 ppm)	N	N

* Full list of nuts: Almonds (*Amygdalus communis* L.), Brazil Nuts (*Bertholletia excelsa*), Cashew Nuts (*Anacardium occidentale*), Cobnuts (*Corylus avellana*), Hazelnuts (Filberts) (*Corylus avellana*), Macadamia Nuts (*Macadamia ternifolia*), Pecans (*Carya illinoensis* (Wangenh.) K.Koch), Pistachio Nuts (*Pistacia vera*), Queensland nuts (*Macadamia ternifolia*), Walnuts (*Juglans regia*)

** Full list of Crustaceans (including crab, lobster, prawns, shrimps, langoustine)

*** Full list of Molluscs (inc. squid, octopus, mussels, cockles)

**** Full list of cereals containing gluten (wheat, barley, rye, oats, spelt, kamut, or their hybridised strains)

PACKAGING	
Delivery format (pallet, case, basket):	Case
Number of units per delivery format:	1+
Delivery format labelling:	Technical label
Primary packaging:	330ml Glass bottle with aluminium lid
Secondary packaging:	Cardboard box
Method of closure (tape, glue etc):	Self-adhesive tape
Tertiary packaging:	N/A
Number of units per pack:	12x330ml
Pack labelling:	Product label
Coding information:	Best before, Batch No.
Traceability coding on pack:	Y

GENERAL INFORMATION	
Product Type	Fermented tea - Kombucha
Treatment & Processing (e.g. heating, freezing etc)	Boiling, fermenting
Preservation hurdles	N/A

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Ambient ingredients (ingredients stored at ambient)	Tea, sugar
Certification	(Organic / Soil Association Certified, SALSA accredited)
GMO	This product is not genetically modified and does not contain any genetically modified material
Chilled ingredients (ingredients stored refrigerated)	Ginger juice, Turmeric juice
Frozen ingredients (ingredients stored frozen)	Ginger juice, Turmeric juice
Packaging (e.g. modified atmosphere, vacuum)	Glass bottles – lid – label - cardboard box
Storage & Distribution Conditions (e.g. specific temperatures)	N/A
Shelf Life	12 Months, pH ≤ 4.2 and ambient stable.

PREPARATION

Boiling water – Making Tea infusion – Adding sugar – Analysis (CCP1)– Fermenting – Filtration –Analysis (Glass inspection) – Bottling – Capping – Labelling – Packing – Storage - Dispatch

STORAGE

Storage conditions on delivery	Cool, dark, dry condition, away from direct sunlight
Storage conditions after opening	Fridge
Minimum life on delivery	6 months
Shelf life after opening	5 days

PRODUCT VARIATION

This is a raw organic product; therefore, some batch variation may occur in: colour, flavour, odour, appearance or composition, reflecting growing, fermenting conditions and sessional variation

SIGN OFF

Name:	Julija Karpovic
Position:	Managing Director
Date:	16/01/2024
Signature:	<i>J. Karpovic</i>