FINISHED PRODUCT SPECIFICATION: AGUA DE MADRE BLOOD ORANGE BITTERS WATER KEFIR (Ambient)

	TER RET III (AIIIDI	,			
GENERAL INFORMATION					
Product Title	Agua de Madre Blood Orange Bitters Water Kefir				
Production Address	Unit 12 Bohemia Place, Hackney, London E81DU				
Company Email contact:	Liam Tinston, Head of Production Liam@flordemadre.co.uk				
Packaging Formats	33cl sleek can 33cl vichy bottle				
Product Barcode				17380427	
INGREDIENTS AND ALLERGENS					
Legal name/Descriptive name	Sparkling water kefir				
Ingredients	Quantity	%		SUPPLIER	
Filtered water	1 Litre	87.7%		Mains (Filtered)	
Cultured water kefir grains	33g	3.3%		In house	
Organic cane sugar	8.5g	0.85%		Kent Foods	
Dried baby figs	22g	2.2%		Suma	
Organic Lemon slices	6g	0.6%		Langridge Organic	
Organic root ginger slices	3g	0.3%		Langridge Organic	
Himalayan Salt	0.03g	0.003%		Mixed	
Blood Orange Syrup	63mls	6.3%		Monin	
Organic Aromatic Bitters	3.75mls	0.375%		Abel & Cole	
Organic Bitter Orange Extract	0.2mls	0.02%		Stringer	
Bacillus Subtilis	150mg	0.0270		ADM	
METHOD	 1.Primary Alcoholic Fermentation, to below 0.5%, with filtered water, kefir grains, cane sugar, whole dried figs, Lemon slices, ginger slices, salt. Once desired SG level reached; kefir grains, figs, lemon slices and ginger slices are removed. Product is coarse bag filtered (100 micron) to temp controlled settling tank to cold settle. 3. The product is then filtered down to 5 micron through layered filter sheets. 4. Flavourings, syrups. Extracts added to filtered kefir base. 5. Liquid is sent to Co-packer for carbonation, bottling and pasteurisation. 				
Ingredient Declaration Valid as of/signed:	20/11/23 Liam Tinston				
Allergens present in (List all): Ingredients, additives & processing aids	No allergens present in any ingredients.				
Risk of Allergen Cross- contamination/ or May contain:	Trace amounts (less than 10mg/l) of SO2 in Figs, but not considered an allergen at that level. No allergens held on site.				
Suitability:	Suitable for Vegetarians, Vegans and does not contain any Genetically modified organisms/Materials				
NUTRITION					
Source of Nutritional Information:	Analysis by Premier Ana	alytical Se	ervices		

BC .	se of can)					
0.1g 0.1g 9g 9g 0.1g 0.1g 0.1g 0.1g 0.1g 0.1s contact and the	se of can)					
9.1g 9g 9g 9.1g 0.1g 0.1g 0.1g 0.1g 0.1g 0.1g 0.1g 0	se of can)					
9g 9g 0.1g 0.1g est Before 9 months days mbient est Before date (Bas	se of can)					
9g 0.1g 0.1g est Before e months days mbient est Before date (Bas	se of can)					
0.1g 01g est Before emonths days mbient est Before date (Bas	se of can)					
O1g est Before emonths days mbient est Before date (Bas	se of can)					
O1g est Before emonths days mbient est Before date (Bas	se of can)					
est Before ! months days mbient est Before date (Bas	se of can)					
e months days nbient est Before date (Bas	se of can)					
e months days nbient est Before date (Bas	se of can)					
days nbient est Before date (Bas GC	se of can)					
nbient est Before date (Bas	se of can)					
est Before date (Bas	se of can)					
BC .	se of can)					
		Best Before date (Base of can)				
one						
rget	Tolerance	Frequency				
elow 4.5	None	At bottling				
elow 0.5%	0.1% +/-	Quarterly by external lab				
oudiness is fine,	No browning, no	Every batch at				
angey hue	particles	dispatch				
ange, acid	No obvious off- flavours. Small variations in	Every batch at dispatch				
veetness.	sweetness/acidity acceptable.					
	· · · · · · · · · · · · · · · · · · ·	<u></u>				
rget	Maximum	Frequency				
_	<20	Annually				
.0	<20	Annually				
.0	<40	Annually				
.0	<20	Annually				
SSENT	ABSENT	Annually				
SSENT	ABSENT	Annually				
am Tinston 20/	11/23					
	bvious Blood range, acid alance, some veetness. arget 20 20 20 3SENT 3SENT	bvious Blood No obvious off- flavours. Small variations in sweetness. sweetness/acidity acceptable. Maximum 20 <20 <20 <20 <40 <20 <20 <35				