## FINISHED PRODUCT SPECIFICATION: AGUA DE MADRE POMEGRANATE & HIBISCUS WATER KEFIR (Ambient)

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GENERAL INFORMATION	ı				
Product Title	Agua de Madre Blood C	range Bi	tters Wa	ater 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 vi	chy bottle	
Barcodes	5060647380366			47380403	
INGREDIENTS AND ALLERGENS	3333317333333		20000	., 555 155	
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	
•	50mls	5.0%	)	Monin	
Pomegranate Syrup					
Organic Pomegranate Extract	0.25mls	0.025%		Omega	
Organic Hibiscus Extract	0.25mls	0.025%	)	Omega	
Bacillus Subtilis	150mg 1.Primary Alcoholic Feri			ADM	
METHOD	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:	. ,	Tinston			
Allergens present in (List all): Ingredients, additives & processing aids	No allergens present in				
Risk of Allergen Cross- contamination/ or May contain:	Trace amounts (less that considered an allergen	at that le	vel. No	allergens held on site.	
Suitability:	Suitable for Vegetarians Genetically modified or	_		-	
NUTRITION					
Source of Nutritional Information:	Analysis by Premier Ana	alytical Se	ervices		

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	Tolerance	Frequency
4.5	None	At bottling
0.5%	0.1% +/-	Quarterly by external lab
ness is fine, d pink colour	Not orange or brown, no particles	Every batch at dispatch
ranate, acid e, some ness.	No obvious off- flavours. Small variations in sweetness/acidity acceptable.	Every batch at dispatch
	Maximum	Frequency
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