
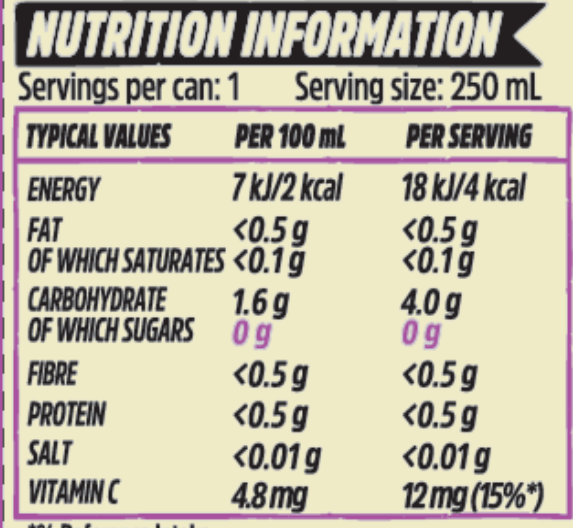

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	Document Code: PS-06C	Version No: 1
	Issue Date: 14th December 2021	Issued by: Stephanie Marcu

Product Name	Kombucha Energy Berry Blast	
Product Description	<p>Kombucha is largely classified as non-alcoholic functional sparkling beverage made from fermenting organic black and green tea with live symbiotic culture of bacteria and yeasts (SCOBY).</p> <p>Fermented sweet tea carbonated beverage with added orange and lemon juices.</p>	

Labelling		
Ingredients	Raw Kombucha (Carbonated water, sugar, black tea leaves, green tea leaves, traditional Kombucha culture) flavour enhancer: erythritol, hibiscus tea, natural blackberry flavouring, coffee bean extract, ginseng extract, natural strawberry flavouring, natural vanilla extract, sweetener: steviol glycosides, natural caramel flavouring, ascorbic acid	
Certifications	BRC	
Allergen Statement	Contains no allergens	
GM Claim	Non-GMO	
Country of Origin Statement	Produced by Konings NV. Made in Australia	
Net Weight	250ml	
Date Code	BEST BEFORE: MM-YYYY	
Barcodes	EAN	9350271003585
	TUN	19350271003599

Packaging			
Primary Packaging	250ml Aluminium cans		
Secondary Packaging		250ml	
	Material	Cardboard	
	Dimensions HxWxL	140x220x165 mm	
	Units per Carton	12	
	Outer Gross Weight	3.3kg	
Pallet Configuration	Cartons per Layer	31	
	Layers per Pallet	10	
	Total Cartons per Pallet	310	

Nutrition Information Panel		
		
Source of Nutritional Information	External Test Report (NATA certified)	

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Nutritional Claims	Contains no sugar Suitable for vegans
Physical/Chemical Parameters	
	Alcohol Strength, ABV: < 0.5% pH: 2.9 – 3.6 CO ₂ : 2.0 - 3.2 % volume
Sensory Attributes	
Appearance	Pale amber colour
Flavour & Aroma	Brewed cider style aroma and flavour with orange top notes and lemon, acidic mouthfeel
Product Handling	
Storage & Handling	Ambient
Method of Preservation	Low pH
Shelf life	18 months from Date of Manufacture
Intended Use	Product intended to be consumed by the general public
Distribution	Contracted food vehicles
Microbiological Information	
Coliforms	10 ² or <3 MPN/g