FINISHED PRODUCT SPECIFICATION: AGUA DE MADRE ORGANIC LEMON & GINGER WATER KEFIR (Ambient)

GENERAL INFORMATION				
Product Title	Agua de Madre Organic Lemon & Ginger 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 cans 33cl vichy bottles			
Barcodes	5060647380311 5060647380397			
INGREDIENTS AND ALLERGENS				
Legal name/Descriptive name	Sparkling water kefir			
Ingredients	Quantity	%	SUPPLIER	
Filtered water	1 Litres	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%	Demos	
Organic Lemon slices	6g	0.6%	Langridge Organic	
Organic root ginger slices	3g	0.3%	Langridge Organic	
Himalayan Salt	0.03gms	0.003%	Mixed	
Organic Ginger Cordial	45mls	4.5%	Belvoir	
Organic Dried Chipotle /Ancho/Habanero Steep	5mls	0.5%	South Devon Chilli Farm	
Organic Lemon Extract	0.075mls	0.0075%	Stringer	
Organic Ginger Extract	0.075mls	0.0075%	Stringer	
Organic Ginseng Extract	0.01mls	0.001%	Omega	
Bacillus Subtilis	150mg		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 & pasteurisation.			
Ingredient Declaration Valid as of/signed: Allergens present in (List all):	20/10/23 Liam Tinston No allergens present in any ingredients.			
Ingredients, additives & processing aids	ing anergens present in any ingl	euiciits.		

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	Genetically modified	Organisms/iviaterials			
NUTRITION Source of Nutritional	Analysis by Decesion	۸			
Source of Nutritional	Analysis by Premier Analytical Services				
Information:	D = 100 = / = 1				
5 V I	Per 100g/ml				
Energy KJ	60				
Energy Kcal	14				
Fat (g)	<0.1g				
Saturates (g)	<0.1g				
Carbohydrates (g)	2.8g				
Sugar (g)	2.8g				
Fibre (g)					
Protein (g)	0.2g				
Salt (g)	0.01g				
PRODUCT HANDLING					
Durability Type	Best Before				
Shelf life unopened	12 months				
Shelf life once opened	3 days	3 days			
Storage conditions	Ambient				
Traceability/Lot Code format	Best Before date				
used					
ADDITIONAL REQUIREMENTS					
Packaged in protective atmosphere	No				
	None				
Warnings QUALITY OR SAFETY PARAMET	None				
		Toloroneo	- Francisco de la constanta de		
Parameter	Target	Tolerance	Frequency		
Ph	Below 4.5	None	At bottling		
Alcohol	Below 0.5%	0.1% +/-	Quarterly by external lab		
Visual	Cloudiness is fine, yellow hue	No browning, no particles	Every batch at dispatch		
Taste	Obvious ginger &	No obvious off-	Every batch at		
	chilli heat, acid	flavours. Small	dispatch		
	balance, some	variations in	-1		
	·				
	sweetness.	sweetness/acidity			
	sweetness.	sweetness/acidity acceptable.			
MICROBIOLOGICAL TESTING	sweetness.	acceptable.			
MICROBIOLOGICAL TESTING		•	Frequency		
	Target	acceptable. Maximum	Frequency Annually		
E.COLI cfu/g	Target <20	Maximum <20	Annually		
E.COLI cfu/g Staphylococcus aureus cfu/g	Target <20 <20	Maximum <20 <20	Annually Annually		
E.COLI cfu/g Staphylococcus aureus cfu/g Mould cfu/g	Target <20 <20 <20	Maximum <20 <20 <40	Annually Annually Annually		
E.COLI cfu/g Staphylococcus aureus cfu/g Mould cfu/g Clostridium perfringens cfu/g	Target <20 <20 <20 <20	Maximum <20 <20 <40 <20	Annually Annually Annually Annually		
E.COLI cfu/g Staphylococcus aureus cfu/g Mould cfu/g	Target <20 <20 <20	Maximum <20 <20 <40	Annually Annually Annually		

SIGNED AND DATED:	Liam Tinston	01/10/23	