

## FINISHED PRODUCT SPECIFICATION: AGUA DE MADRE PINK GRAPEFRUIT & LIME WATER KEFIR (Ambient)

### GENERAL INFORMATION

<b>Product Title</b>	Agua de Madre Pink Grapefruit & Lime Water Kefir		
<b>Production Address</b>	Unit 12 Bohemia Place, Hackney, London E81DU		
<b>Company Email contact:</b>	Liam Tinston, Head of Production Liam@flordemadre.co.uk		
<b>Packaging Formats</b>	33cl sleek can	33cl vichy bottle	
<b>Barcodes</b>	5060647380359	5060647380410	

### INGREDIENTS AND ALLERGENS

<b>Legal name/Descriptive name</b>	Sparkling water kefir		
<b>Ingredients</b>	<b>Quantity</b>	<b>%</b>	<b>SUPPLIER</b>
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
Pink Grapefruit Syrup	50mls	6.0%	Monin
Organic Lime Syrup	8.3mls	1.0%	Bacanha
Organic Lemongrass Extract	0.2mls	0.02%	Omega
Bacillus Subtilis	150mg		ADM
<b>METHOD</b>	<p>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.</p> <p>3. The product is then filtered down to 5 micron through layered filter sheet.</p> <p>4. Flavourings, syrups. Extracts added to filtered kefir base.</p> <p>5. Liquid is sent to Co-packer for carbonation, bottling and pasteurisation.</p>		
<b>Ingredient Declaration Valid as of/signed:</b>	20/11/23      Liam Tinston		
<b>Allergens present in (List all): Ingredients, additives &amp; processing aids</b>	No allergens present in any ingredients.		
<b>Risk of Allergen Cross-contamination/ or May contain:</b>	Trace amounts (less than 10mg/l) of SO2 in Figs, but not considered an allergen at that level. No other allergen risk.		
<b>Suitability:</b>	Suitable for Vegetarians, Vegans and does not contain any Genetically modified organisms/Materials		

NUTRITION			
Source of Nutritional Information:	Analysis by Premier Analytical Services		
	Per 100g/ml		
Energy KJ	64		
Energy Kcal	15		
Fat (g)	<0.1g		
Saturates (g)	<0.1g		
Carbohydrates (g)	3.1g		
Sugar (g)	3.1g		
Fibre (g)			
Protein (g)	<0.1g		
Salt (g)	0.03g		
PRODUCT HANDLING			
Durability Type	Best Before		
Shelf life unopened	12 months		
Shelf life once opened	3 days		
Storage conditions	Ambient		
Traceability/Lot Code format used	Best Before date (Base of can)		
ADDITIONAL REQUIREMENTS			
Packaged in protective atmosphere	TBC		
Warnings	None		
QUALITY OR SAFETY PARAMETERS			
Parameter	Target	Tolerance	Frequency
Ph	Below 4.5	None	Every batch prior to dispatch
Alcohol	Below 0.5%	0.1% +/-	Quarterly by external lab
Visual	Cloudiness is fine, slight orange/pink hue is fine also	No browning, no particles	Every batch at dispatch
Taste	Obvious Grapefruit & Lime, acid balance, some sweetness.	No obvious off-flavours. Small variations in sweetness/acidity acceptable.	Every batch at dispatch
MICROBIOLOGICAL TESTING			
	Target	Maximum	Frequency
E.COLI cfu/g	<20	<20	Quarterly by external lab
Staphylococcus aureus cfu/g	<20	<20	Quarterly by external lab
Mould cfu/g	<20	<40	Quarterly by external lab
Clostridium perfringens cfu/g	<20	<20	Quarterly by external lab
Salmonella spp in 25g	ABSENT	ABSENT	Quarterly by external lab

<b>Listeria spp in 25g</b>	ABSENT	ABSENT	Quarterly by external lab
<b>SIGNED AND DATED:</b>	Liam Tinston      20/11/23		