



Product Name	Lemon Mint Vitamin Sparkling Drink V7 Natural Flavors		
Test	Specification	Method/Detector	Reference
Physical			
Appearance	Cloudy	Sensory	
Odor	Lemon Mint	Sensory	
Color	Green	Sensory	
Specific Gravity	1.043	Density Meter	
pH	2.9-3.1	pH Meter	
Average Weight	330-320 g	Weight Balance	
Chemical			
Assay	1.75- 2.15	Titration	Method 950.15 Acidity (Total) in Nonalcoholic beverages, AOAC, 18 th Edition 2005
Microbiological			
Total aerobic microbial count (TAMC)	Less than 10 CFU	Microbial Plate Count	Compendium of Methods for the Microbiologic-al Examination of Foods, Fourth Edition, APHA, 2001
Total Mold & Yeast (TYMC)	Less than 10 CFU	Microbial Plate Count	Compendium of Methods for the Microbiologic-al Examination of Foods, Fourth Edition, APHA, 2001
Pathogenic (Salmonella – E.coli)	Zero	Microbial Plate Count	Compendium of Methods for the Microbiologic-al Examination of Foods, Fourth Edition, APHA, 2001
Heavy Metal	No Heavy Metals		
Pesticide Residue	No Pesticide Residues		
Antibiotic Residues	No Antibiotic Residues		



Ingredients	Percentage %
Carbonated Water	Qs
Orange Pulp	1%
Sugar & Honey	11%
Natural Lemon and Mint Flavors	0.03%
- Acidity Regulator (Citric Acid E330) (Trisodium Citrate E331(iii))	0.08%
- Preservatives (Potassium Sorbate E202) (Sodium Benzoate E211)	0.03%
- Antioxidant (Ethylene Diamine Tetra Acetate E385,386)	0.03%
- Stabilizers Glycerol Esters of Wood Rosin (E445(iii)), Gum Arabic (E414)	0.0025%
- Color (E104, E133)	
Vitamin Mixture (Niacin (B3), Pantothenate (B5), Vitamin B6, Thiamin (B1), Vitamin B12, Vitamin E	0.3%



Nutritional Composition	100 ML	%NRV*/100 ML
Energy (Kcal)	187 kJ / 45 kcal	-
Fat (g)	0	-
Of which saturated fat (g)		
Carbohydrate (g)	11	8%
Of which sugars (g)	11	
Fiber (g)	0	-
Protein (g)	0	-
Sodium (g)	24 mg	-
Vitamins		
Vitamin B1 (Thiamin HCL)	0.08 mg	7%
Vitamin B3 (Niacin)	1.2 mg	8%
Vitamin B5 (Pantothenic acid)	0.45 mg	9%
Vitamin B6 (Pyridoxin HCL)	0.12 mg	16%
Vitamin B12 (Cobalamin)	0.40 mcg	17%
Vitamin E	0.9 mg	10%