



Product Name	Malt Pineapple Sparkling Drink V7 Natural Flavors		
Test	Specification	Method/Detector	Reference
Physical			
Appearance	Clear	Sensory	
Odor	Pineapple	Sensory	
Color	Golden Brown	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		
Pathogenic (Salmonella – E.coli)	Zero		
Heavy Metal	No Heavy Metals		
Pesticide Residues	No Pesticide Residues		
Antibiotic Residues	No Antibiotic Residues		



Ingredients	Percentage %
Carbonated water	Qs
Sugars	11%
Natural Malt and Pineapple Flavors	0.03%
- Acidity regulator (Citric acid E330)	0.08%
- Preservatives (Potassium sorbate E202) (Sodium benzoate E211)	0.03%
- Antioxidant (Ethylene Diamine Tetra Acetate E385,386)	0.0025%
- Foaming agent (Quillaia extract)	0.015%
- Color (E150d)	
Vitamin D	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 B12 (Cobalamin)	0.38 mcg	8%