

The background of the image is a light pink color. It is decorated with a pattern of thin, red, wavy lines that resemble topographical map contour lines or liquid ripples. These lines are concentrated along the left and right edges, framing the central text area.

bootch



K O M B U C H A



Hibiscus / Lime



Hibiscus / Lime

Description	Bootch Kombucha - Hibiscus/Lime (Organic)
EAN Code	GTIN: 9180014580017 (1 bottle) GTIN: 9180014580031 (12-pack)
Quantity	330ml
Packaging	12-pack shrink tray
Ingredients	Fermented tea infusion* (water, green tea blend*), kombucha cultures* (yeast and bacteria cultures), beet sugar*, lime juice* (1.5%), hibiscus* (0.4%), carbon dioxide *From controlled organic cultivation
Nutritional values	Average nutritional values per 100 ml Energy: 63 kj / 15 kcal Carbohydrates: 3.8 g -of which sugars: 3.8g Contains small amounts of fat, saturated fatty acids, protein, and salt..
Best before date	Best before: 18 months. Once opened, keep refrigerated for 3 days.
Storage instructions	Can be stored at room temperature.
Alcohol	May contain suspended particles and small amounts of alcohol (<0.5%) due to natural fermentation.
Certificates	 



Pineapple / Ginger



Pineapple / Ginger

Description	Bootch Kombucha – Pineapple/Ginger (Organic)
EAN Code	GTIN: 9180014580024 (1 bottle) GTIN: 9180014580048 (12-pack)
Quantity	330ml
Packaging	12-pack shrink tray
Ingredients	Fermented tea infusion* (water, green tea blend*), kombucha cultures* (yeast and bacteria cultures), beet sugar*, pineapple juice* (5%), ginger juice* (1.5%), carbon dioxide *From controlled organic practices
Nutritional values	Average nutritional values per 100 ml Energy: 72 kj / 17 kcal Carbohydrates: 4.3 g -of which sugars: 4.3 g Contains small amounts of fat, saturated fatty acids, protein, and salt.
Best before date	Best before: 18 months. Once opened, keep refrigerated for 3 days.
Storage instructions	Can be stored at room temperature.
Alcohol	May contain suspended particles and small amounts of alcohol (<0.5%) due to natural fermentation.
Certificates	