



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

CERTIFICATE OF APPROVAL OF LABELS FOR MALT BEVERAGES

Date: March 11, 2020

Label Certificate Number: 1083625

Pursuant to the application of : GT'S LIVING FOODS LLC

Holder of permit/license number : BS797864

**Brand : GT'S HEAVENLY HOPS HARD KOMBUCHA
(REVISION/GLUTEN FREE)**

**Class : FLAVORED BEER - MALT BEVERAGE LESS THAN OR
EQUAL TO 4.0% ALC/WT**

Style : OTHER

Size(s) : 16.2 FL OZ

Container Type : BOTTLE

Container Material : GLASS

Stated Alc. Content : 3% ALC/VOL

Tested Alc. Content : (IA)2.79% ALC/VOL

TTB Number : IRC BEER

are hereby approved with the same conditions and restrictions as the Federal Certificate of Label Approval (COLA) issued by the Department of Treasury (TTB). If label changes require a new Federal COLA(s) to be obtained, new Texas label approval will also be required.

Labels approved by this certificate are for use on containers having the same capacity as represented hereon.

This certificate shall not operate to relieve any person from liability for any violation of the Federal Alcohol Administration Act, the Texas Alcoholic Beverage Code, or any Rules and Regulations thereunder, resulting from the failure of any container bearing the labels herein approved, or the contents of such container, to conform to the statements and representations made on such labels.

**APPROVAL OF THIS LABEL DOES NOT SIGNIFY COMPLIANCE WITH TABC'S CODES
AND RULES.**

Label Approval Section

Tax Division

Label.Approval@tabc.texas.gov

**c/o GT'S LIVING FOODS LLC
4646 HAMPTON ST
VERNON, CA 90058**



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

Living Food for the Living Body®



Rejoice!
A Better Way to Drink
We believe better health comes from better choices – and the alcohol you drink should be no exception. From the world's most loved Kombucha company comes a thoughtfully crafted Hard Kombucha that has just the right amount of ABV without compromising its quality or potency.

This is How We Brew It
Real Kombucha is not normally high in ABV. To achieve higher levels responsibly, we utilize a unique "dual fermentation." This method results in an alcoholic beverage that protects the integrity of Kombucha's desirable properties. Each bottle offers a pure and sophisticated experience for those who want to imbibe while still prioritizing their health and wellbeing.

GT Danc, Founder

GOVERNMENT WARNING:
(1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

GT's Hard Kombucha has an extended fermentation that provides a bold flavor and contains 3% alcohol by volume (no more than 4.3% by weight or 4.4% by volume). Recent lab tests have shown a natural & accurate amount of alcohol by volume (no more than 4.3% by weight or 4.4% by volume).

GT's
HARD KOMBUCHA
ABV 3%
Heavenly Hops
16.2 FL OZ / 480 ML

Certified Organic by Organic Certified, Inc. | Gluten-free • Vegan • Non-GMO | Keep refrigerated, May Look or Taste if Unrefrigerated
GT's Living Foods, LLC • Vernon, CA 90088 Contact: Toll-Free: 877-735-8433 • info@gtlivingfoods.com | GTLivingFoods.com

2% Juice

Nutrition Facts	
Serving Size 1 bottle	
Amount per serving	
Calories	60
% Daily Value	
Total Fat 0g	
Sodium 10mg	1%
Total Carbohydrate 12g	4%
Total Sugars 12g	
Includes 12g Added Sugars	
Protein 0g	

PER BOTTLE or time of bottling: Probiotics
Lactobacillus (Bacterium) 4 billion organisms,
S. Boulardii: 4 billion organisms, L(+)
Lactic Acid: 100mg, Acetic Acid: 75mg,
Glucuronic Acid: 1400mg, Glucuronic Acid:
650mg, Polyphenols: 10mg

INGREDIENTS: GT's Kombucha*
(kombucha culture*, black tea*,
green tea*, cane sugar*), hops*,
peach juice*, and 100% pure love!!!

*Organically produced.
Do not shake. Swirl gently.
Keep refrigerated.

This product is considered a beer
and contains a natural effervescence.
Please open carefully.

..... Raw - Real
Kombucha should be unpasteurized,
unfiltered, and uncompromised.
That's why we honor the sacred
recipe for this ancient elixir,
allowing Mother Nature to shine.

CA CRV MIOR 10c
CT HI IA MA ME NY VT 5c

FLY A

8 50057 00343 7

Living Food for the Living Body®

