



**TEXAS ALCOHOLIC  
BEVERAGE COMMISSION**

*Texans Helping Businesses & Protecting Communities*

**CERTIFICATE OF APPROVAL OF LABELS FOR  
MALT BEVERAGES**

**Date: February 28, 2020**

**Label Certificate Number: 1082322**

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

**Holder of permit/license number : BS797864**

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**Brand : GT'S DIVINE GRAPE CLASSIC KOMBUCHA**

**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 : 1% ALC/VOL**

**Tested Alc. Content : (IA)1.06% ALC/VOL**

**TTB Number : IRC BEER**

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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](mailto: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®

## Honoring Tradition

Over 25 years ago, I learned the ancient art of crafting Kombucha and have used the same method and recipe ever since. Traditionally fermented for 30 days, my Classic Kombucha offers a bold signature bite with some naturally occurring alcohol - a byproduct of fermentation that helps protect raw Kombucha's desirable properties. Unpasteurized & unfiltered, each bottle offers organic acids, active enzymes, and billions of living probiotics.

GT Dave, Founder

## WHAT IS KOMBUCHA?

Kombucha is a fermented tea crafted with a living culture (known as a SCOBY) added to a base of sweetened tea. The SCOBY consumes sugars and caffeine, transforming the tea into this effervescent probiotic drink known in ancient Asian cultures as "The Tea of Immortality." Real, authentic Kombucha, like GT's, is raw and living, offers a tangy taste, natural effervescence, and visible culture strands.

GT'S LIVING FOODS, LLC  
Vernon, California 90058  
Certified Organic by Organic Certifiers, Inc.  
Gluten-free • Vegan • Raw

Contact us:  
Toll-Free: 877.735.8423  
info@gtlivingfoods.com  
gtlivingfoods.com

**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.



# CLASSIC KOMBUCHA™

## DIVINE GRAPE

ABV 0.5%+

| 5% Juice                  |           |
|---------------------------|-----------|
| Nutrition Facts           |           |
| Serving Size 1 bottle     |           |
| Amount per serving        |           |
| <b>Calories</b>           | <b>80</b> |
| Total Fat 0g              |           |
| Sodium 10mg               |           |
| Total Carbohydrate 20g    |           |
| Total Sugars 20g          |           |
| Includes 10g Added Sugars |           |
| Protein 0g                |           |

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

INGREDIENTS: GT's Kombucha® kombucha  
culture\*, black tea\*, green tea\*, cane sugar\*,  
concord grape juice\*, and 100% pure love!!

\*Organically produced.  
Do not shake. Swirl gently.

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

Keep refrigerated • Naturally effervescent. May leak or burst if unrefrigerated.

Living Food for the Living Body®



rebalance • reawaken • rethink • rekindle • redefine • rediscover  
**electrolytes + polyphenols + enzymes**  
reimagine • relive • repurpose • reinvent • reclaim • recapture



restart • regain  
**probiotics**  
rebirth • renew



GT's Classic Kombucha has an extended fermentation that provides a bold  
flavor and contains 1% alcohol by volume (no more than 5.2% by weight  
or 4% by volume).

16.2 fl oz

Must be 21+

480 mL

CA CRV MI OR 10C  
CT HI IA MA ME NY VT 5C