



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

CERTIFICATE OF APPROVAL OF LABELS FOR MALT BEVERAGES

Date: May 20, 2020

Label Certificate Number: 1089140

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

Holder of permit/license number : BS797864

Brand : GT'S CLASSIC GINGERBERRY 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)0.86% 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

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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

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.

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



CLASSIC KOMBUCHA™

GINGERBERRY®

ABV 0.5%+

5% Juice	
Nutrition Facts	
Serving Size 1 bottle	
Amount per serving	
Calories	60
Total Fat 0g	
Sodium 10mg	
Total Carbohydrate 16g	
Total Sugars 16g	
Includes 16g 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*), blueberry juice*, fresh pressed ginger 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 3.2% by weight or 4% by volume).

16.2 fl oz

Must be 21+

480 mL

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