

You are about to experience the best sparkling water from Mexico.

Our 19th century story begins in a Hacienda, located in Chiapas Mexico. A mayan woman married to an English man created the first soda-making machine in Mexico. They created what we know today as "mixology". Mixology is creating flavors combining different fruits and spices from the old and new world, they left behind 110 recipes of exotic and delicious flavors for you to enjoy.





Every recipe is carefully crafted and followed by:

Seasonal ingredients, precise ripeness of each element, and the best flavor adjustment. Ocarina or "whistling ocarina" is an instrument Mayans used as a flute, and due to the noise the soda machine made while producing the carbonated water, the local villagers named the Hacienda "Casa Ocarina".

Agua Ocarina delightful experience was originated from choosing the best natural ingredients, perfect crafting process, and a deep source of water.

Our first recipe is crafted with the deep understanding of water and carbonation. Our spring water is located 100m below the ground level in a city which is part of the Trans-Mexican Volcanic Belt. Our spring's pureness is outstanding, the mineral content rich, which results in excellent rehydration properties for the human body.

When water reaches 36° F (2° C) water properties allow the perfect binding of CO2, called "fine trumpet carbonators", creating a fine and elegant long-lasting bubble that fully refreshes the mouth.



Becipe Mo. 01 SELTZER WATER



Refreshment is proportional to the minerals in spring water. The mineralization of water is natural, providing fresh and alkaline notes.

Mineral water makes a difference while tasting a meal. It's not the quantity but the quality, you just need the best.

Not all mineral waters are the same, our Seltzer Water is healthier because it comes from a natural spring. Purest spring water for your senses.

SELTZER WATER SPARKLING BEVERAGE 9.3 FL OZ (275 mL)

PERFECT SERVE

Our Seltzer Water comes from a natural spring from México, it goes beautifly with citric botanics:

- Orange Juice
- Grapefruit Supreme
- Eureka Lemon
- Lemon Grass

MOCKTAIL

In an old fashion glass, add Agua Ocarina Seltzer Water and pack tightly with ice.

Garnish with lemon grass, grapefruit supreme and perfume with a twist of eureka lemon.

- Old Fashion Glass
- Ice
- Orange Juice
- Grapefruit Supreme
- Eureka Lemon
- Lemon Grass

One of the first sodas ever created was the "quinine tonic soda", a beverage from the infusion of the bark of cinchona trees native of the Quechua people in Latin America. It was first used to treat diseases such as malaria. The English Army then used this infusion in La India for medical purposes and in order to mild the extra bitter notes they mixed it with Gin, lime and club soda, creating the Gin Tonic.

Our tonic follows this traditional process of infusing the barks of cinchona in cold water for several hours to keep the woody notes. The addition of lemon and orange peels, a tad of pure cane sugar and carbonate it at medium high levels, that obtains an elegant champagne-like bubble.





Becipe Mo. 03 ROYAL TONIC



Never disrespect a fine spirit with a cheap beverage. You are what you drink.

A Tonic not too bitter or carbonated, is ideal for a Gin & Tonic.

The number 1 tonic water from Mexico with an elegant bubble for a refreshing experience.

The premium mixer from Mexico, with citrus and woody notes from the bark of the red chinchona tree, carbonated to the point with sugarcane juice; a tonic water with a pleasant, fragrant bitterness and an exquisite sensation of depth on the palate. The best flavor pairings are:

- Watermelon
- Ginger
- Hney
- Juniper
- Orange



MOCKTAIL

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In an old fashion glass add ice, .5 oz. of agave honey, I oz. of grapefruit juice and Agua Ocarina Royal Tonic pack tightly with ice and mix it up.

Garnish with a slice of watermelon.

- Old Fashion Glass
- Ice
- Agave Honey
- Grapefruit Juice
- Watermelon slice
- Agua Ocarina Royal Tonic



Zacatecas, Mexico weather has sunny and fresh winds days and chilly nights that brings perfect conditions to obtain soft and sweet perfumed

Fresh peach juice is mixed with smooth carbonated water to preserve the perfumes of the fruit. The polarized temperature variations of this region, make our peaches sweater and slightly sour.





Treat your palate the right way, use only the best ingredients.

Liquid fulfillment. Our Peach beverage contains a large amount of fiber from the natural juice of the fruit.

Reinvent your tastings with the richness of Mexico.

PEACH SPARKLING PEACH ATURAL FLAVORED BEVERAGE 9.3 FL OZ (275 mL)

PERFECT SERVE

We make our Peach beverage with only the tastiest peaches, grown all the way down at Zacatecas Mexico, is juicy and wiith great color, with a light acidity and a more dominant sweetness. and is the best option in the bar and mixology world. Our recomendation in pairings:

- Orange
- Agave Honey
- Ginger
- Grapefruit
- Star Anise
- Fresh Peppermint

MOCKTAIL

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Fill a short glass with ice cube to the top. Add .5 oz Agua Ocarina Spicy Ginger and fill with Agua Ocarina Peach.

Garnish whit grapefruit supremand perfume with basil leaves.

- Old Fashion Glass
- Ice
- Lemon Grass
- Eureka lemon twist
- Grapefruit Supreme
- Agua Ocarina Seltzer Water

Finest Sparkling Waters Meine Mr. 2 GINGER NATURAL GINGER SYRUP WITH SPICES 16,9 FL OZ (500 mL)





Beije No. 27 SPICY GINGER



Considered a natural aphrodisiac, and recommended to take it almost every day.

A delicious sensation from the natural spicy of the ginger. The favorite for tastier cocktails.

Nature has so much to offer; quit average.

Every bottle of Spicy Ginger contains 2/5 of it is pure grounded fresh ginger root, spices, lime juice and sugar cane juice. The notorious "bite" of the ginger can make the most exceptional ginger beverages you can find.

Agua Ocarina Spicy Ginger is the first Mexican-made ginger syrup that is completely natural. This premium filler showcases its perfect harmony of sweetness and spiciness. Just mix is up with Agua Ocarina Seltzer water to have a beverage with a special kind of refreshment with the full ginger kick. Create your own mocktail with our favorite to pairings:

- Lemon
- Pineapple
- Mango
- Apple
- Cardamom
- Honey
- Black tea
- Cinnamon
- Mint



MOCKTAIL

Fill a short glass with ice cubes to the top. Add Agua Ocarina Spicy Ginger, a dash of lemon juice and stir with a bar spoon.

Add Agua Ocarina Seltzer Water and garnish with a fan off ginger.

- Old Fashion Glass
- Ice
- Lemon Grass
- Twist Eureka Lemon
- Grapefruit Supreme
- Agua Ocarina Seltzer Water

When Chinese and immigrants from other asian ethnic groups arrived from middle to late 19th century in Sinaloa Mexico, they brought their fruits and culinary experiences with them. The fruit lychee, is a most notorious one.

The lychees from this region grow a specific rose aromatic note. We dry the fruit first to make an infusion, add a tad of pure cane sugar so the end beverage will create a gentle and floral melange in the nose and palate.





Mecipe Mo. 41 LYCHEE



Nothing equals the flavor of real quality ingredients.

Mexico produces more than 9.280 tons of lychee per year, the main area is Sinaloa. Fertile lands, purest waters and bold mastery of Mexican hands.

The n° 1 craft beverage in Mexico is one of the best in the world.

Beverage with natural litchi juice from Sinaloa Mexico mix with sugarcane juice. Carbonated to highlight the delicious and characteristic fresh and scented taste of this tropical fruit. Neat, on ice with a stalk of rosemary, or in a lon drink. Agua Ocarina Lychee is perfect for many occasions mix it with:

- Raspberry
- Blackberry
- Strawberry
- Rosemary
- Orange twist

MOCKTAIL

In an old fashion glass, add Agua Ocarina Lytchee and pack tightly with ice.

Garnish with lemon grass and grapefruit supreme and a twist of leureka lemon.

- Old Fashion Glass
- Ice
- Lemon Grass
- Twist Eureka Lemon
- Grapefruit Supreme
- Agua Ocarina Seltzer Water

Michoacan, Mexico is the #1 producer of lime in the world, and large producer of grapefruit. This exquisite fruit is a hybrid of sweet oranges from China and pomelo from the southeast asian regions.

We mix white and red grapefruits, in order to obtain the perfect aroma and flavor. The red enhances the sweet flavor of the fruit and the yellow boosts aroma in the nose making this beverage very balanced bringing a slightly sour taste in the mouth, citric aroma to the nose, mildly tart on the palette - Refreshing in every sip.





Beije No. 54 GRAPEFRUIT



Real ingredients make exceptional products. Sweet and sour the perfect match to create a drink that bartenders love.

You don't need average, you just need the best. Our ancestral knowledge of the elements, result in outstanding beverages.

Choose real ingredients, treat yourself with a flavorful experience.

SPARKLING GRAPEFRUIT NATURAL FLAVORED BEVERAGE 9.3 FL OZ (275 ML) CA CRV

PERFECT SERVE

Our grapefruit beverage from Michoacán is a mixture of the juice of two variants of this fruit, red and white; the red for its distinctive sweet and intense flavor and the white for the intensity of its smell; the water is moderately carbonated and cane sugar is added to round off the flavor. It is the best choice for a Paloma, but also tastes great with whiskey, vodka, rum or just as a mocktail, try these pairings:

- Rosemary
- Apple
- Kiwi
- Ginger
- Strawberry

MOCKTAIL

In a short glass add 2 halves of strawberries and macerate with rosemary, fill with ice cubes to the top and add Agua Ocarina Grapefruit.

Garnish with rosemary

- Short Glass
- Ice
- Rosemary
- Strawberry





The passion fruit or "maracuya" is endemic of central and south America and can be found in South America from Mexico to Chile.

Veracruz has one of Mexico's richest soil which make it perfect for agriculture.

With mouth filling tropical notes of sourness and pleasant sweetness from pure cane sugar, this beverage is exotic and versatile.

Becipe No. 71 PASSION FRUIT



The beauty of trying something new.

Veracruz provides passion fruit of excellent quality, thanks to the richness of it's soil.

A premium filler, full of exotic flavors.

Created with natural juice from the passion fruit pulp from Veracruz mix with sugarcane juice. Moderately carbonated to accentuate the particularm distinctive and mysteriously exotic tropical notes of this fruit and when mixed, our premium filler becomes an amazing trip around the world: with whiskey, tequila, mezcal, herb liqueur, or rum. Have fun and try these pairings:

- Cucumber
- Mint
- Lime
- Chile tree
- Cinnamon



MOCKTAIL

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In an old fashion glass add cucumber and 5 peppermint leaves, macerate the ingredients and fill the glass almost to the top with ice and pour Agua Ocarina Passion Fruit.

Garnish with peppermint stalk

- Old Fashion Glass
- Ice
- Cucumber
- Pepermint

Or soursop, is an endemic fruit of Latin America; Pre-colombian cultures cultivated this fruit in the subtropical regions of Mexico. We're proudly the biggest producer worldwid. The fruit quality is exceptional, and well know in the state of Navarit

Widely known by the Aztecs and Mayas for its flavor and health benefits we continue to produce this beverage with our traditional profile.

We use as much juice as possible and carbonation it very slightly. It has a fruity - fresh aroma with tropical notes, and a subacid but sweet flavor. It's absolutely experience worthy.



Beije No. 85 SOURSOP



The delicious tropical and sweet taste of the mystic soursop fruit. One of the favorites in a long drink.

A native fruit from America harvested by our ancestors in Mexico.

An elegant and delicious beverage ideal for mixology.

A unique jewel of the American continent, with tropical and fruity olfactory notes, pale in color and silky texture to the taste. Our Soursop flavor is an elegant, and delicious beverage, a great filler to any creation of mixology. Create you own mocktail with our favorite pairings:

- Eureka lemon
- Basil
- Lemon Grass
- Pink pepper
- Green grape



MOCKTAIL

In an old fashion glass, add Agua
Ocarina Soursop and pack tightly
with ice.

Garnish with lemon grass and grapefruit supreme and a twist of leureka lemon.

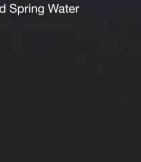
- Old Fashion Glass
- Ice
- Green Grape
- Basil

SELTZER WATER

CARBONATED SPRING WATER

The base of any kind of soda is carbonated water. Our mineral water, which comes from the springs of Tehuacán on the slopes of the Iztaccíhuatl Mountain in the state of Puebla. is rich in minerals that are beneficial to the human body and, as it is low in sodium, is twice as healthy. The water's mineralization process occurs naturally, and takes a lot of time to reach the fresh alkaline notes that characterize natural spring water. We use mid-level carbonation to create an unforgettably fresh sensation.

Carbonated Spring Water





ROYAL TONIC

SODA OF QUININE INFUSION Quinine - cinchona officinali

The infusion of cinchona wood has been used from the eighteenth century to cure malaria and since then to create the best cocktails in the world. In order to highlight the citrus notes and woody tones of the Colombian red cinchona bark, we add aromas of various citrus peels, aerate to just the right point and add just few pure sugar cane; obtaining a drink with a pleasant bitterness, scented with fresh colours and an exquisite sense of depth on the palate, making it an exceptionally refined tonic water.

Ingredients:

Carbonated water, sucrose, citric acid. natural flavorings, sodium benzoate as preservative, quinine clorhydrate.



Each bottle provides

Nutrition Facts

Serving Size 1 bottle (275ml) Servings Per Container 1

Servings	Per Co	ntainer i	
Amount F	er Servi	ng	
Calories () Ca	alories fro	m Fat 0
			% DV*
Total Fat	0g		0%
Satur	ated Fa	t 0g	0%
Trans	Fat 0g		
Choleste			0%
Sodium			2%
Total Carbohydrate 0g 0%			
Dietary Fiber 0 g 0%			
Suga			
Protein C			
Vitamin A		Vitam	<u>nin C 0%</u>
Calcium 6	<u> </u>		Iron 0%
* Percent Dail calorie diet. Y or lower depe	our daily va	lues may be h	igher
1	Calories	2,000	2,500
Total Fat	less than	65g	80g
Sat Fat Cholesterol	less than	20g 300mg	25g 300mg
Sodium	less than	2,400mg	2,400mg

Each bottle provides

Total Carbohydrate Dietary Fiber

Nutrition Facts

25a

25a

Serving Size 1 bottle (275ml)

Servings F	Servings Per Container 1		
Amount Per Serving			
Calories 80) Ca	lories fro	m Fat 0
			% DV *
Total Fat ()g		0%
Satura	ted Fat	0g	0%
Trans	Fat 0g		,
Cholester	ol 0mg		0%
Sodium 10			0%
Total Carb	Total Carbohydrate 21g 7%		
Dietary Fiber 0 g 0%		0%	
Sugars 21g			
Protein 0q			
	,		
Vitamin A ()% •	Vitam	in C 0%
Calcium 0°	% •		Iron 0%
* Percent Daily calorie diet. You or lower depend	ur daily valu	es may be h	igher
	Calories	2,000	2,500
Total Fat Sat Fat Cholesterol Sodium	less than less than less than less than	65g 20g 300mg 2,400mg	80g 25g 300mg 2,400mg
Total Carbohydrate		300g	375g

Becipe Mo. 18 **PEACH**

SODA WITH PEACH JUICE

The damascus apricot is a fruit that historically originates from Armenia and its outskirts. Its crop has extended over the whole of the Middle East and the north of Africa reaching Morocco, from where it expanded to Spain: even reaching the Spanish colonies in the Americas. We have extracted the juice and natural pulp from the Zacatecan apricot and mixed it with sugar cane juice; the water is softly carbonated so as to allow the sweet forest aromas to combine with the fruit's acidic profile. Some regions in Zacatecas are mild in climate and sunny, with light and even rainfall and moderate waves of cold and heat, which produce outstanding apricots.

Carbonated water, sucrose, peach juice (6%), peach flavor concentrate (natural flavorings, mineral oil, modify starch, medium chain triglycerides, citric acid, fd&c yellow no. 5, tartrazine, fd&c yellow no. 6, fd&c red no. 40) xantham gum, acesulfame k, aspartame, sucralose, potassium benzoate and potassium sorbate as preservatives, potassium citrate.



SPICY GINGER

GINGER SYRUP

The infusion of cinchona wood has been used from the eighteenth century to cure malaria and since then to create the best cocktails in the world. In order to highlight the citrus notes and woody tones of the Colombian red cinchona bark, we add aromas of various citrus peels, aerate to just the right point and add just few pure sugar cane; obtaining a drink with a pleasant bitterness, scented with fresh colours and an exquisite sense of depth on the palate, making it an exceptionally refined tonic water.

Carbonated water, sucrose, citric acid, natural flavorings, sodium benzoate as preservative, quinine clorhydrate.



OCARINA

Proper the ST

GINGER

16.9 PL OZ (500 mL)

Amazonat Day Camaina

Nutrition Facts

Serving Size 1 bottle (275ml) Servings Per Container 1

Amount Per S	Serving	
Calories 80	Calories	from Fat 0
		% DV*
Total Fat 0g		0%
Saturated	d Fat 0g	0%
Trans Fa	t 0g	
Cholesterol	0mg	0%
Sodium 20m	g	1%
Total Carbor	ydrate 21	g 7%
Dietary F	iber 0 g	0%
Sugars 2	1g	
Protein 0g		
Vitamin A 0%	• Vit	tamin C 0%
Calcium 0%	•	Iron 0%

i lower depending on your calones needs.			
	Calories	2,000	2,500
ota l Fat	less than	65g	80g
Sat Fat	less than	20g	25g
holesterol	less than	300mg	300mg
odium	less than	2,400mg	2,400mg
otal Carbohydrate		300g	375g
ietary Fiber		25a	25a

* Percent Daily Values (DV) are based on a 2,000 calorie diet. Your daily values may be higher

Nutrition Facts

Serving Size 1 bottle (275ml) Servings Per Container 1

Amount Per Serving	
Calories 110 Calories from	n Fat 0
	% DV*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 25mg	1%
Total Carbohydrate 27g	9%
Dietary Fiber 0 g	0%
Sugars 27g	
Protein 0g	
Vitamin A 0% • Vitami	n C 0%

Calcium 0%	•	Iron 0%
		are based on a 2,000
calorie diet. Your daily	y value	es may be higher
or lower depending or	n your	calories needs:

	Calories	2,000	2,500
Total Fat	less than	65g	80g
Sat Fat	less than	20g	25g
Cholesterol	less than	300mg	300mg
Sodium	less than	2,400mg	2,400mg
Total Carbohydrate)	300g	375g
Dietary Fiber		25g	25g

LYCHEE

SODA WITCH INFUSION FROM SINALOA

The fruit of the lychee tree, known as "fruit of the kings" was brought to Mexico by Chinese immigrants in the mid 1800s. We create this soda with a natural lychee infusion and added a light amount of pure sugar cane; moderately carbonated to enhance the delicious, fresh and perfumed characteristic flavour reminiscent of tropical fruits. Due to the climatic characteristics in Mexico, domestic production is considered one of the best in the world.

Ingredient.

Carbonated water, sucrose, citric acid, lychee natural flavored concentrate (natural flavorings, modify starch, medium chain triglycerides, fd&c red no. 40), sodium benzoate as preservative, sodium citrate.



ach bottle provides

Nutrition Facts

Serving Size 1 bottle (275ml) Servings Per Container 1

Servings	Per Cor	ntainer [•]	1
Amount	Per Servi	ng	
Calories	90 Ca	lories fr	om Fat 0
			% DV*
Total Fa	t 0g		0%
Satu	rated Fat	0g	0%
Tran	s Fat 0g		
Choleste	erol 0mg	ı	0%
Sodium	25mg		1%
Total Ca	rbohydra	ate 23g	8%
Dieta	Dietary Fiber 0 g 0°		0%
Suga	ars 23g		
Protein (Эg		
Vitamin A	۰ 0% ۱	Vita	min C 0%
Calcium	0% •		Iron 0%
* Percent Da calorie diet. \ or lower depe	rour daily val	ues may be	higher
	Calories	2,000	2,500
Total Fat	less than	65g	80g

Becipe Mo. 56

GRAPEFRUIT

SODA WITH GRAPEFRUIT FROM MICHOACÁN Grapefruit - citrus x paradisi

There are three grapefruit variations: red, pink, and white. The Mexican state of Michoacan offers a diverse variety of excellent quality citrus, making it the leading producer of this fruit. Our Pomelo soda is a mixture of the juice of two variants: red and white grapefruits from Michoacan. Red grapefruit provides distinctive sweetness and flavor, while white grapefruit provides balance with its intense aroma. We add moderately carbonated water and a bit pure cane sugar, to round out the final product.

Ingredients:

Carbonated water, sucrose, grapefruit juice (16%), citric acid, natural flavorings, sodium benzoate as preservative, sodium citrate, fd&c red no. 40.



Each bottle provides

less than

less than

less than

Sat Fat

Cholesterol

Total Carbohydrate Dietary Fiber

Dietary Fiber

Sodium

Nutrition Facts

300mg

2.400ma

300mg

2,400mg

Serving Size 1 bottle (275ml) Servings Per Container 1

Servings	Servings Per Container 1		
Amount F	Amount Per Serving		
Calories	110 Ca	lories fro	m Fat 0
			% DV*
Total Fat	: 0g		0%
Satu	rated Fat	0g	0%
Trans	s Fat 0g		
Choleste			0%
Sodium			1%
			9%
Dietary Fiber 0 g 0%			
Sugars 27g			
Protein 0g			
Trotom	9		
Vitamin A	0% •	Vitam	in C 0%
Calcium ()% •		Iron 0%
* Percent Daily Values (DV) are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calories needs:			
	Calories	2,000	2,500
Total Fat	less than	65g	80g
Sat Fat	less than	20g	25g
Cholesterol	less than	300mg	300mg
Sodium Total Carbohydra	less than	2,400mg 300g	2,400mg 375g
Total Carbonyan	ate	Soug	3/3g

25g

25g

Recipe Mo.

PASSION FRUIT

SODA OF PASSION FRUIT FROM VERACRUZ
Passion Fruit - passiflora edulis

Passion fruit is endemic to Central and South America. It was brought to Mexico during the colonial period and is grown from the tropical zone of Veracruz in Mexico, down to the northern tip of Chile. This soda was created with the natural juice of passion fruit pulp grown in Veracruz. We bring together sugar cane juice and moderately carbonated water to accentuate the distinctive notes of this tropical fruit. The Veracruz region grows passion fruit of excellent quality thanks to the richness of its soil.

Ingredients

Carbonated water, sucrose, natural passion fruit juice (3%), citric acid, passion fruit flavor concentrate (natural flavorings, mineral oil, modify starch, medium chain triglycerides, citric acid, fd&c yellow no. 5 (tartrazine), fd&c yellow no. 6, sodium citrate, potassium sorbate as preservative), sodium benzoate as preservative, sodium citrate.



Each bottle provides

Nutrition Facts

Serving Size 1 bottle (275ml) Servings Per Container 1

Amount Per Serving			
Calories	80 (Calories fi	om Fat 0
			% DV
Total Fat	: 0g		0%
Satu	rated F	at 0g	0%
	s Fat 0		
Choleste			0%
Sodium		<u> </u>	1%
			7%
	ry Fibe		0%
Sugars 21g			
Protein (
Vitamin A		• Vita	min C 0%
Calcium (0%	•	Iron 0%
calorie diet. Y	our dai l y ν	(DV) are base values may be your calories r	higher
	Calories	2,000	2,500
Total Fat Sat Fat Cholesterol Sodium	less that less that less that less that	n 20g n 300mg	80g 25g 300mg 2,400mg
Total Carbohydr		300g	375g
Diotany Eibor		250	OE a

Becipe No. 85 SOURSOP

SODA WITH SOURSOP JUICE
Soursop - annona muricata

Soursop is a fruit native to the Americas and was harvested by our Pre-Colombian Mexican ancestors. It boasts uncountable properties that are beneficial to our health. Mexico is the largest producer of this fruit worldwide and the quality of its produce is exceptional. Our soda is made from the juice of this fruit, brought from Nayarit, and slightly sweetened with sugar cane juice and carbonated at a level that produces a constant level of fizziness on the palate. A unique jewel from the American continent, with tropical and fruity olfactory notes, pale in color and silky to the taste.

Ingredients

Carbonated water, sugar, soursop juice (6%), soursop flavor concentrate (natural flavorings, mineral oil, modified starch, gum arabic, medium chain triglycerides, ester gum, xathan gum, medium chain triglycerides, citric acid), benzooate potassium and potassium sorbate as preservatives, potassium citrate.



Each bottle provides

Serving Size 1 bottle (275ml)
Servings Per Container 1

Nutrition Facts

corvinge	1 01 001	1.0	
Amount F	er Servir	ng	
Calories 9	90 Ca	lories fro	om Fat 0
			% DV *
Total Fat	: 0g		0%
Satu	rated Fat	0g	0%
	s Fat 0g		
Choleste	rol 0mg		0%
Sodium	20mg		1%
Total Carbohydrate 22g 7%			
	Dietary Fiber 0 g 0%		
Sugars 22g			
Protein 0g			
Vitamin A	.0% •	Vitan	nin C 0%
Calcium () % ●		Iron 0%
* Percent Daily Values (DV) are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calories needs:			higher
	Calories	2,000	2,500
Total Fat	less than	65g	80g
Sat Fat Cholesterol	less than	20g	25g
Cholesterol	less than	300mg	300mg

less than

Total Carbohydrate Dietary Fiber 2,400mg

2,400mg

25g



Box lenght	35.5 cm
box width	22.5 cm
Box height	22 cm

Bottle capacity	9 Oz
Bottle material	glass
Weight of full bottle	16.9 Oz
Expiration of unopened bottle	12 months

Bottles per box	24
Box material	cardboard
Box full weight	25 lb



Box lenggth	28 cm
box width	21.5 cm
Box height	30.4 cm

Bottle capacity	16.9 Oz
Bottle material	glass
Weight of full bottle	31.5 Oz
Expiration of unopened bottle	8 months
Bottles per box	12
Box material	cardboard
Box full weight	23.6 lb

Agua Ocarina



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