

Raspberry Shrub

8 oz

32 oz

Nutrition Facts		Nutrition Facts	
About 16 servings per container		About 64 servings per container	
Serving size 1/2 Ounce (17g)		Serving size 1/2 Ounce (17g)	
Amount per serving		Amount per serving	
Calories	20	Calories	20
% Daily Value		% Daily Value	
Total Fat 0g	0%	Total Fat 0g	0%
Sodium 0mg	0%	Sodium 0mg	0%
Total Carbohydrate 6g	2%	Total Carbohydrate 6g	2%
Total Sugars 6g		Total Sugars 6g	
Includes 5g Added Sugars		Includes 5g Added Sugars	
	10%		10%
Protein 0g		Protein 0g	
Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, vitamin D, calcium, iron and potassium.		Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, vitamin D, calcium, iron and potassium.	
<small>The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>		<small>The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	

INGREDIENTS: Raspberry Juice, Cane Vinegar, Sugar, Sodium Citrate.

Disclaimer: The nutrition facts label, ingredient and allergen statements provided by AURI are based on theoretical values. It is only as accurate as the formula/information AURI received. AURI is not a certified testing laboratory and changes to the product formula will impact the theoretical nutrition facts. For further confirmation, consult a certified laboratory to validate nutritional values, ingredient and allergen statements according to FDA labeling regulations.

Recipe Provided (34.79 grams per oz):

Ingredients	Weight in Grams	%
Raspberries	2,270	60.01
Sugar	1,513	39.99
Total:	3,783	100.0
Fruit Syrup after straining	2,893	66.62
Cane Vinegar	1,446.5	33.31
Sodium Citrate	3	0.07
Total:	4,342.5	100.0

Analytical results for sugar (average of 2 batches) was 32.78 % (calculated value was 29.45 %), sugar amount in recipe adjusted to reflect analytical value since fruit and sugar goes through a maceration and fermentation process that can't be accounted for through database calculations.