

Plum with Wildflower Honey Shrub

8 oz

16 oz

Nutrition Facts		Nutrition Facts	
About 16 servings per container		About 32 servings per container	
Serving size 1/2 Ounce (17g)		Serving size 1/2 Ounce (17g)	
Amount per serving		Amount per serving	
Calories	15	Calories	15
	% Daily Value		% Daily Value
Total Fat 0g	0%	Total Fat 0g	0%
Sodium 0mg	0%	Sodium 0mg	0%
Total Carbohydrate 5g	2%	Total Carbohydrate 5g	2%
Total Sugars 4g		Total Sugars 4g	
Includes 4g Added Sugars	8%	Includes 4g Added Sugars	8%
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.	
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.		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.	
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4		Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

INGREDIENTS: Plums, Apple Cider Vinegar, Sugar, Honey, 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.*

Nutrition Calculation Notes:

Adjusted amount of plums and sugar from recipe amount based on analytical results for sugar analysis. Analyzed total sugars were 25.6 %. Amount of plums and sugar going in were 9,228 grams and 3,229 grams respectively. Using those numbers, calculated sugar came out at 30.4%. Since database calculations cannot account for a maceration and fermentation process where fruit solids are then strained out, use analytical value for sugar. Analytical results for sodium was 5 mg/100 g.