Asian Pear Cinnamon Shrub

3 oz	16 oz		
Nutrition Fa	cts	Nutrition Fa	cts
About 16 servings per conta Serving size 1/2 Ounce		About 32 servings per conta Serving size 1/2 Ounce	
Amount per serving Calories	20	Amount per serving Calories	20
% Dail	y Value*	% Dail	y Value*
Total Fat 0g	0%	Total Fat 0g	0%
Saturated Fat 0g	0%	Saturated Fat 0g	0%
Trans Fat 0g		Trans Fat 0g	
Cholesterol Omg	0%	Cholesterol 0mg	0%
Sodium 5mg	0%	Sodium 5mg	0%
Total Carbohydrate 5g	2%	Total Carbohydrate 5g	2%
Dietary Fiber 0g	0%	Dietary Fiber 0g	0%
Total Sugars 5g		Total Sugars 5g	
Includes 4g Added Sugars	8%	Includes 4g Added Sugars	8%
Protein ⁰ g		Protein ⁰ g	
Vitamin D 0mcg	0%	Vitamin D 0mcg	0%
Calcium 1mg	0%	Calcium 1mg	0%
Iron 0mg	0%	Iron 0mg	0%
Potassium 11mg	0%	Potassium 11mg	0%
*The % Daily Value tells you how much a nutrio serving of food contributes to a daily diet. 2,00 day is used for general nutrition advice.		*The % Daily Value tells you how much a nutrie serving of food contributes to a daily diet. 2,000 day is used for general nutrition advice.	
Calories per gram: Fat 9 • Carbohydrate 4 • Protein	n 4	Calories per gram: Fat 9 • Carbohydrate 4 • Protein	4

INGREDIENTS: Pear Juice, Apple Cider Vinegar, Sugar, Ginger Root, Sodium Citrate, Cinnamon.

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:

Sample was analyzed for total sugar, result was 31.4 %. Calculated value using amount of strained fruit and sugar at 1100 grams was 26.79 %. Use analytical value since database calculations can't account for maceration and fermentation. (Recipe values are 1200 g pear + 600 g sugar + 40 g ginger macerated and fermented then strained for a final total of 1100 g).

Analytical results for sodium was 30 mg per 100 g.