

Kombucha Brewers International  
LGO Committee Minutes  
Monday, March 31, 14. 8 AM PST

**Committee Head:** Daniel Lieberman

**Committee Secretary:** Eric Plantenberg

**Location & Time:** Tele-conference: 2/21/2014 8:00am PST

**Attending Members:** Daniel Lieberman - Capital Kombucha, Eric Plantenberg - Kombucha Mama, Mike McCarney - Aqua Vitea, Hannah Krum - KBI, Sandy - Catalyst, Ed Rothauer - High Country, Kate Zuckerman - Barefootbucha, Kimberly Lanski - Buddha's Brew, Daina Trout - Health-Ade, Justin Trout - Health-Ade, Aaron Lehmer - House Kombucha, Sandy Pearson - Artisan Beverage Cooperative, Mike Beshore - Kombucha Mama.

**Mission:** The purpose of this committee meeting is to determine what achievable ideas this committee wishes to take on in 2014.

8:00 Meeting begins

**Committee Meeting:**

Daniel, recap - FDA defining "Natural" is a long and difficult process.

William, from the Santa Monica conference, is a Lobbyist and Attorney.

Conversation with William - Kombucha is on the FDA's radar. Kombucha industry is growing, FDA is viewing industry as very young and needing to mature. KBI may be able to higher an expert food handler to work internally to make sure companies are abiding by food handling guidelines. This would alleviate some concern for the FDA. Alcohol testing will still be largest hurdle.

"Best Practices" is still a blank slate.

ED from High Country - USDA, representing the FDA, inspections were on food handling safety. FDA legislative director "no plan to regulate kombucha at this time."

Sandy from Catalyst - Some FDA employees may be personally looking into the kombucha industry, but not at a regulatory level. FDA is aware and talking about kombucha.

HACCEP plan. High Country has a simple HAACEP. Daniel or Ed can help if anyone would like to write a HACCEP plan.

Pressed fruit seems to be an issue for a few reasons. Pasteurization of a raw product is typically required to sell in a package out of house.

Kombucha is a "kill step" because the ph, bacteria, and yeast won't allow for undesirable micro-toxins.

Hannah on Utah? Cooperative

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How to report FDA encounters - send KBI an email. Trying to find a pattern of inspections. Hannah can provide a form for reporting any encounters. This form will be available on the LinkedIn KBI private page.

KBI website - follow the outline provided by the Craft Brewing Association. Highlighted their tab for Gov Affairs, research, about us. Step 1) Define Kombucha, 2) Current Issues, 3) KBI Mission statement, 4) Current Laws. For next meeting, we can add Gov Affairs to our website. Use google doc so everyone can have their thoughts in the same place.

Next steps, Justin will delegate things for the website, Certified food handler to inspect facilities - HACCEP plan template for kombucha industry.

Ed - spoke with a microbiologist about a kit for testing micro-toxins. Green coffee bean toxin? Symbiotic culture is too strong to allow micro toxin to survive. This is the information we need to have in a presentable manor to show when dealing with regulators.

James Field - U of Wisconsin, good candidate to write a report concerning kombucha and micro-toxins.

KBI is looking to have a standard HACCEP plan, please submit any HACCEP plan information you are willing to share.

Brainstorming

Financing

-

Fundraising

-

Membership

-

Top 3 Ideas Ranked

1.

Next Steps

Justin will delegate things for the website.

Certified food handler to inspect facilities.

HACCEP plan template for kombucha industry should be made available.

Next Meeting

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Friday, April 25th, 2014

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**Follow-ups post-committee mtg.:**

**Link for recording:**

**[https://www.freeconferencing.com/playback\\_ow.html?n=/storage/sgetFC/OJD9l/ieGjx](https://www.freeconferencing.com/playback_ow.html?n=/storage/sgetFC/OJD9l/ieGjx)**

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