

**Kombucha Brewers International**

**LGO Committee Minutes**

**6/24/14**

**Committee Co-Heads: Kate Zuckerman and Eric Plantenberg**

**Committee Secretary: Mike Beshore**

**Location & Time:** Tele-conference: 6/24//2014 8:00am PST

**Attending Members:** Ed Rothauer, Daniel Lieberman, Eric Plantenberg, Mike Beshore, Kate Zuckerman, Kim Lanski

**Mission:** The purpose of this committee meeting is to discuss HACCP plan and best practices.

8:00 Meeting begins

8:05 Roll Call

8:07

Daniel: brief on KBI California Conference - HAACP Plan

The following would be reviewed upon joining KBI:

Label, 3rd party alcohol review,

Working Definition of Kombucha: tea, must be fermented with a live culture, 50% threshold on bacteria and yeast, must have acetobacter bacteria

Eric: How is the KBI Board doing at the conference?

Ed: Fairly well for being a new board. Looking input from lower boards.

Daniel: Funds are being addressed.

Kate: What would be useful for the board?

Ed: The board would like to know our opinion.

Kate: Define kombucha?

Daniel: tea, must be fermented with a live culture, 50% threshold on bacteria and yeast, must have acetobacter bacteria.

Kate: What is the 50% referring to?

Daniel: Final product must be at least 50% kombucha, less than 50% added flavor and other.

Eric: For example, our kombucha is 2-4% juice. The rest in kombucha.

(Kimberly for Budha's Brew joins the call)

Kate: Are there concerns with brewing with things other than tea? (mate, coffee grounds, etc)

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Eric: Nuances can be ironed out.

Daniel: Should something brewed with coffee grounds be considered kombucha when the literal translation of “cha” is tea?

Kim: Leaning toward a stricter definition.

Kate: We agree on the basic definition of being brewed with tea. What are the thoughts on “must be fermented with a live culture?”

Kim: I feel more strongly about this. If we don’t keep this standard then any probiotic drink could be called kombucha.

Eric: I have a very strong opinion on this. If something isn’t brewed with a live culture we open pandora’s box to anything synthetic being added to a beverage and calling in kombucha.

Kate: We are in agreement on the live culture. Thoughts on the “50% bacteria and yeast?”

Kim: This is another one that is a big deal. Some companies are using 3/4 sparkling water and calling it kombucha.

Kate: Should we have different categories like organic, made with organic, 76% organic, but with kombucha.

Ed: I’ll take this back to the board. We agree on a lot and need to draw a line at some point on what kombucha is and what can be called kombucha.

8:42

Kate: We wanted to touch on best practices. HACCP plan seems multidimensional. If the board is dealing with this on a higher level, is it necessary for us to touch on them as well.

Ed: Board is waiting on LGO to submit best practices.

Kate: 4 main categories. business practices, safety, labeling, alcohol content.

Eric: I’m dancing around labeling.

Daniel: Young industries frequently are “not in compliance.” This is natural. KBI will help category mature.

Eric: There is a difference between being non-compliant and overtly false. Sugar content must honest.

Kim: I would like more information on what is legal about claims. I have been using GT’s as a standard.

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Kate: Things may be important to us that may not be on the FDA's radar. Let's commit to making some notes on the Best Practices draft and make the meeting more productive.

Eric: Let's take conversation back to our companies and report back next time.

8:59 Meeting Adjourned

Top 3 Ideas Ranked

1.

Next Steps

- Doodle invite will go out to determine next meeting date and time.
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**Committee Contact List:**

<b>Name</b>	<b>Company</b>	<b>E-mail</b>
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**Follow-ups post-committee mtg.:**