



## BDAS, LLC. TEST RESULTS 2024

LAB SAMPLE #: 23-1951

PRODUCT: Sunshine State

TYPE OF PACKAGE: 5 x 12 fl. oz. cans each

DATE SAMPLE RECEIPT/ENTRY: 12-04-2023

DATE OF THIS REPORT OF RECORD: 01-12-2024

COMPANY: Go Brewing

1665 Quincy Ave Suite 155

Naperville, Illinois 60540

ATTENTION: Michael Stahulak; 708.446.5427

E-MAIL: [michael@gobrewing.com](mailto:michael@gobrewing.com)

1141 Red Mile Road, Suite 202,  
Lexington, KY 40504.

859-278-2533   [www.bdastesting.com](http://www.bdastesting.com)

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### Nutritional Data Report:

Sample ID/ Parameter	1951 Sunshine State
Alcohol by Volume, (% 20°C)	0.35
Alcohol by Volume, (% 60°F) *	0.34
Alcohol by Weight, (% 20°C)	0.27
Specific Gravity	1.02621
Original Gravity, (°P)	7.29
OG as SG	1.02891
Real Extract, (°P)	6.76
Apparent Extract, (°P)	6.63
Real Degree of Fermentation, (%)	7.54
Apparent Degree Fermentation, (%)	9.08
Calories per 12 fl. oz.	102.2
Protein, (Total - Kjeldahl, %)	0.16
Protein, (grams/12 fl. oz.)	0.58
Ash, (%)	0.12
Carbohydrates, (grams/12 fl. oz.)	23.61
Sodium, (ppm)	18.00
Sodium, (mg/12 fl. oz.)	6.56
Glucose, (%)	0.50
Fructose, (%)	0.58
Sucrose, (%)	n.d.
Maltose, (%)	n.d.
Lactose, (%)	3.51
Total Sugars, (grams/12 fl. oz.)	16.72
Total Fat, (grams/12 fl. oz.)	1.46
Cholesterol, (mg/12 fl. oz.)	n.d.
Total Dietary Fiber, (grams/12 fl. oz.)	0.36

\*TTB sometimes requires 60 °F values on volume; n.d. = Not Detected

**Specific Report Comments:** Parameters tested via standard, industry accepted methodology; details available upon request. Products which have a measured alcohol content at or above 0.5% ABV at any point during production or following packaging is subject to TTB licensing regulations. All products which never exceed 0.5% ABV are subject to FDA regulations under HFA-305.

Signature/Date

 01/12/2024  
Jessi N. Bentley, B.Sc. for BDAS, LLC.



## BDAS, LLC. TEST RESULTS 2024

LAB SAMPLE #: 23-1951

PRODUCT: Sunshine State

TYPE OF PACKAGE: 5 x 12 fl. oz. cans each

DATE SAMPLE RECEIPT/ENTRY: 12-04-2023

DATE OF THIS REPORT OF RECORD: 01-12-2024

COMPANY: Go Brewing

1665 Quincy Ave Suite 155

Naperville, Illinois 60540

ATTENTION: Michael Stahulak; 708.446.5427

E-MAIL: [michael@gobrewing.com](mailto:michael@gobrewing.com)

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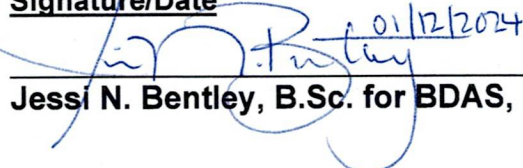
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### Quantitative Gluten Analysis:

Sample ID/ Parameter	1951 Sunshine State
Gluten, (ppm)	19

**Specific Report Comments:** Samples are analyzed via ASBC Beer-49 (R5 Competitive ELISA Method). For guidance on gluten-free and gluten-reduced claims, see 21 CFR 101.91.

Signature/Date

 01/12/2024

Jessi N. Bentley, B.Sc. for BDAS, LLC.





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## BDAS, LLC. TEST RESULTS 2024

LAB SAMPLE #: 23-1947-1951

PRODUCT: Five Samples, Coded Below

TYPE OF PACKAGE: 3 x 12 fl. oz. cans each

DATE SAMPLE RECEIPT/ENTRY: 12-04-2023

DATE OF THIS REPORT OF RECORD: 01-12-2024

COMPANY: Go Brewing

1665 Quincy Ave Suite 155

Naperville, Illinois 60540

ATTENTION: Michael Stahulak; 708.446.5427

E-MAIL: [michael@gobrewing.com](mailto:michael@gobrewing.com)

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### Methodology List (Kombucha & Non-Alcoholic):

Parameter	Testing Method	Lower Limit of Detection
Alcohol by Volume, (% 20°C)	ASBC Beer-4E	*
Alcohol by Volume, (% 60°F)	-	*
Alcohol by Weight, (%20°C)	ASBC Beer-4E	*
Specific Gravity	ASBC Beer-2B	*
Original Gravity, (°P)	ASBC Beer-6A, 4E	*
OG as SG	ASBC Beer-6A, 4E	*
Real Extract, (°P)	ASBC Beer-4E	*
Apparent Extract, (°P)	ASBC Beer-4E	*
Real Degree of Fermentation, (%)	ASBC Beer-6B, 4E	*
Apparent Degree Fermentation, (%)	ASBC Beer-6C, 4E	*
Calories	SSD:TM:400	*
Protein, (Total – Kjeldahl, %)	ASBC Beer-11A / (USP <461>) (comparable to AOAC 920.53)	0.01%
Ash, (%)	ASBC Beer-14 / AOAC 920.54	0.01%
Carbohydrates, (grams)	ASBC Beer-6D / AOAC 979.06	*
Sodium, (ppm)	USP <233>	5.0 ppm
Glucose, (%)	SSD:TM:316	0.05%
Fructose, (%)	SSD:TM:316	0.05%
Sucrose, (%)	SSD:TM:316	0.05%
Maltose, (%)	SSD:TM:316	0.05%
Lactose, (%)	SSD:TM:316	0.05%
Total Fat, (grams)	AOAC 922.06 (mod)	0.1%
Saturated Fat, (grams)	AOAC 996.06	0.01%
Trans Fat, (grams/12 fl. oz.)	AOAC 996.06	0.01%
Cholesterol, (mg/12 fl. oz.)	-	*
Total Dietary Fiber, (grams/12 fl. oz.)	AOAC 991.43 (mod)	0.1%
Vitamin D3(mg/kg)	Extraction-AOAC 982.29 Instrumentation-AOAC 2011.12	1.0 IU/kg
Potassium, (mg/12 fl. oz.)	ASBC Beer-45	1.00 mg/L
Iron, (mg/12 fl. oz.)	ASBC Beer-45	0.0500 mg/L
Calcium, (mg/12 fl. oz.)	ASBC Beer-45	1.00 mg/L
Gluten (ppm)	ELISA / ASBC Beer-49	5 ppm

Specific Report Comments: All ASBC methodology is based on AOAC methods.

Signature/Date

01/12/2024

Jessi N. Bentley, B.Sc. for BDAS, LLC.