

KOMBUCHA

32B-1-102(4)



What is Kombucha?

Kombucha is a black or green tea, believed to have originated in China some 2,000 years ago and is still made today. The tea is slightly fermented with sugar, yeast, and a type of live bacteria, the combination known as a SCOBY (symbiotic colony of bacteria and yeast). The brew is then left to ferment for a few weeks where it becomes a slightly sweet and sour beverage to taste – then it is ready. The SCOBY is separated off and the beverage can be consumed or bottled for sale.

Is Kombucha considered an alcoholic product?

It Depends!

Most kombucha teas are not considered an alcoholic product because they only have trace amounts of alcohol (less than 0.5%) which occurs during the natural fermentation process. However, fermentation can be extended for a longer time which then increases the alcohol content into an alcoholic product. In Utah, kombucha can be classified in 3 different ways:

1. Regular kombucha containing less than 0.5% alcohol by volume (ABV) is classified as a non-alcoholic beverage and can be purchased by anyone, anywhere, and anytime from someone who legally sells it.
2. Kombucha containing 0.5% ABV to 5% ABV is considered a beer and can be purchased by those over the age of 21 and sold at retail stores to go.
3. Boozy kombucha containing more than 5% ABV is considered liquor and may be purchased through a special order at DABS.



IT IS IMPORTANT TO READ THE LABELS ON THE KOMBUCHA BOTTLES VERY CAREFULLY