Bottled Water Quality Report

Ozarka® brand bottled waters are produced using state-of-the-art quality programs to ensure food safety and security. Record-keeping and quality reports are maintained continually for all our plants.

To learn more, please click on the items listed below.

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Though Ozarka Spring Water Company officially began in 1905, our roots can be traced back for centuries. Prior to being bottled deep in the heart of the Ozark Mountains, in Eureka Springs, Arkansas, the site of the brand’s original source had long been considered sacred ground. Now known as Basin Spring, Indian tribes were drawn to the source for its healing properties. It wasn’t until 1856 that the springs were “discovered” by a Dr. Alvah Jackson, who claimed to have used its “healing waters” to cure his son’s eye ailment. This echoed a much earlier Sioux legend of a blind young Indian princess whose eyesight was fully restored after bathing her eyes in the waters. During the Civil War, the waters were used at “Dr. Jackson’s Cave Hospital” to care for soldiers. When the war ended, Dr. Jackson began an even larger campaign to market the water. The first “white man” to bottle the water of Eureka Springs, he established a brisk business selling “Dr. Jackson’s Eye Water.”

Over time, the marvels of Eureka Springs became known throughout the state and quickly the town became a vacation destination as well as a place to simply come for a drink of what was called the “liquid cure.” As the town’s notoriety grew, so did the popularity of the spring water. Although Ozarka® Brand Natural Spring Water is no longer sourced from Eureka Springs, you can enjoy its great taste throughout Arkansas, Texas, Louisiana, Mississippi and portions of Tennessee, Missouri and Kansas.

© 2015 Nestlé Waters North America Inc.
Ozarka® Brand Natural Spring Water is sourced from various east-Texas springs located in 7,200 acres of woodlands in Henderson, Walker and Wood counties. Beneath this beautiful countryside, the rocks are composed mostly of silica—remnants from when the seas retreated from the area during the Cretaceous Period (approximately 80 million years ago). Because silica does not dissolve easily, the water from our spring sources is relatively low in mineral content, which is the reason for Ozarka’s refreshing great taste.

We continue to review our current sources and occasionally seek new sources that meet our natural spring water requirements and standards.

**Ozarka® Brand Natural Spring Water sources:** Roher Spring, Henderson County, TX; Moffit Spring, Walker County, TX; and/or Piney Woods Springs, Wood County, TX.

We are no stranger to helping during emergencies, but after significant damage from a tornado at our Hawkins, TX plant on April 29, our neighbors are helping us out, which is why you may see spring sources outside of Texas. [Click here to see the sources.](#)

The *spring water sources* for Ozarka® Brand Sparkling Natural Spring Water are indicated on the bottle labels.

**Distilled water sources:** may either be a well or municipal supply.

**Drinking water sources:** may either be a well or municipal supply.
Minerals as Gems

A light blend of minerals contributes to the legendary taste of Ozarka® Brand Natural Spring Water. The mineral content of any water is measured scientifically as TDS (total dissolved solids). TDS is a "fingerprint," identifying the amount of minerals present. This TDS is what gives our Ozarka® Brand Natural Spring Water its personality and distinguishes it from other waters. The basic composition is not changed during bottling, so you can enjoy the water’s clean, crisp taste and natural goodness.

We’ve broken down a sample mineral content for you here, so you can see exactly why you enjoy Ozarka® Brand Natural Spring Water. All values provided in milligrams/liter (mg/l) unless indicated otherwise.

### Mineral Analysis

We’ve broken down a sample mineral content for you here, so you can see exactly why you enjoy Ozarka® Brand Natural Spring Water. All values provided in milligrams/liter (mg/l) unless indicated otherwise.

#### 2015 Water Analysis Report

<table>
<thead>
<tr>
<th>Substances</th>
<th>Minimum Reporting Level</th>
<th>FDA SOQ/EPA MCL</th>
<th>Reported Results</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calcium</td>
<td>0.10</td>
<td>NR</td>
<td>1.9-4.5</td>
</tr>
<tr>
<td>Sodium</td>
<td>0.20</td>
<td>NR</td>
<td>2.8-12</td>
</tr>
<tr>
<td>Potassium</td>
<td>0.10</td>
<td>NR</td>
<td>ND-3</td>
</tr>
<tr>
<td>Fluoride</td>
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<td>2.0(1.4-2.4)</td>
<td>ND</td>
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<tr>
<td>Magnesium</td>
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<td>NR</td>
<td>0.91-1.5</td>
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<tr>
<td>Nitrate</td>
<td>0.010</td>
<td>10.00</td>
<td>ND-2</td>
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<tr>
<td>Chloride</td>
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<td>250</td>
<td>3-22</td>
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<tr>
<td>Copper</td>
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<td>1.0</td>
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<tr>
<td>pH (units)</td>
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<td>5.8-6.6</td>
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<tr>
<td>Sulfate</td>
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<td>250</td>
<td>1.5-5.8</td>
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<tr>
<td>Arsenic</td>
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<td>0.010</td>
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<tr>
<td>Lead</td>
<td>0.005</td>
<td>0.005</td>
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</tr>
<tr>
<td>Total Dissolved Solids</td>
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<td>500</td>
<td>36-92</td>
</tr>
</tbody>
</table>

All units in (mg/l) or Parts per Million (PPM) unless otherwise indicated.

- **EPA Secondary Standard** - non-enforceable guidelines regulating contaminants that may cause cosmetic or aesthetic effects in drinking water
- † Set by California Dept. of Health Services

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MRL - Minimum Reporting Limit. Where available, MRLs reflect the Method Detection Limits (MDLs) set by the U.S. Environmental Protection Agency or the Detection Limits for Purposes of Reporting (DLRs) set by the California Department of Health Services. These values are set by the agencies to reflect the minimum concentration of each substance that can be reliably quantified by applicable testing methods, and are also the minimum reporting thresholds applicable to the Consumer Confidence Reports produced by tap water suppliers.

EPA MCL - Maximum Contaminant Level. The highest level of a substance allowed by law in drinking water (bottled or tap water). The MCLs shown are the federal MCLs set by the U.S. Environmental Protection Agency and the Food and Drug Administration, unless no federal MCL exists. †Where no federal MCL exists, the MCLs shown are the California MCLs set by the California Department of Health Services. California MCLs are identified with an †.

FDA SOQ - Statement of Quality. The standard (statement) of quality for bottled water is the highest level of a contaminant that is allowed in a container of bottled water, as established by the United States Food and Drug Administration (FDA) and the California Department of Public Health. The standards can be no less protective of public health than the standards for public drinking water, established by the U.S. Environmental Protection Agency (EPA) or the California Department of Public Health.

Reported Results - The highest level of each substance detected at or above the MRL in representative finished product samples.

ND - Not detected at or above the MRL.

NR - Not listed in State or Federal drinking water regulations.

NA - Not applicable to specific test method or test parameter

PPB - Parts per Billion. Equivalent to micrograms per liter (μg/l).

MFL - Million Fibers per Liter.
Third-party inspections

We adhere to strict regulatory compliance by submitting to an independent factory audit sanctioned by the IBWA. This audit, performed by Bureau Veritas (BV), is performed annually at all Nestlé Waters plants. Bureau Veritas ensures that all our factories are compliant with ISO 22000 and/or FSSC 2200 standards, along with performing the IBWA required audits. Our plants consistently perform in the top 10% of all bottled water companies in the U.S.

Certified plant operators

Our success depends on the knowledge and strength of our people operating our plants. We require that all plant quality and operating managers study and pass an exam on bottled water manufacturing technology and quality, which is proctored by the International Bottled Water Association (IBWA).

Visual scrutiny

At Ozarka™ bottling plants, we think seeing is believing, so we perform continual on-the-spot visual checks of our bottling line. In addition, all bottles are marked with the time, date and plant code, so consumers can see for themselves that they are buying the freshest product possible.

Bottling for quality

Because of our standards for finding and managing our springs, all of our Ozarka® spring water products begin with natural spring water. Water from all of our sources is tested as it comes into our plants. To ensure continued water quality from source to bottle, we further employ a comprehensive, multiple-barrier system, which complies with all state and federal regulations.

This approach involves carefully controlled filtration and disinfection processes in hygienically designed lines, supported by continuous monitoring and testing. We test our products throughout the bottling process and in hourly tests on finished products. We perform multiple checks hourly to guarantee the quality of our water. We screen for over 200 possible contaminants annually, even more than the FDA requires.
Commitment to communication

All our small-package labels feature a toll-free number (1-800-678-4448) consumers can call with any quality concerns. This is an integral part of our closed-loop quality assurance process.

Regulation and oversight

The bottled water industry is one of the few industries that has its own standard of good manufacturing practices that go above and beyond most other food products. The industry is regulated by the U.S. Food and Drug Administration (FDA), which regulates food industries and the pharmaceutical industry as well. FDA regulations for bottled water are at least as stringent as those imposed by the U.S. Environmental Protection Agency (EPA) for tap water. Bottled water is generally required to be tested for the same parameters as tap water, but the standards are, in many cases, stricter than for tap water.

Ozarka® Brand Natural Spring Water and Nestlé Waters North America’s internal requirements meet all local, state and federal bottled water regulations. The company’s internal quality assurance program ensures that analyses required by applicable regulatory agencies become a part of its regular testing program. And as a Nestlé company, Nestlé Waters North America adheres to all requirements of Nestlé’s internal quality standards. Further, the company voluntarily submits to a Bureau Veritas outside third-party inspection of all its bottling facilities. This audit ensures that the company meets the most stringent guidelines for sanitation and process control.

In addition, Nestlé Waters North America receives inspections from the FDA, OSHA and its own Nestlé Waters-mandated audits. Nestlé Waters North America employs a HACCP (Hazard Analysis Critical Control Point) inspection plan at all factories. HACCP is recognized worldwide as the leading food safety program for the food and pharmaceutical industries.
Spring Water: 
11 Steps To Quality Assurance

1 Source Selection and Monitoring
- Our spring water sources are natural springs, which come from aquifers.
- Spring selection is made on the basis of natural composition and freedom from contamination, availability and taste.
- In-house and trained geologists and hydrogeologists monitor springs regularly at the source.
  - Only sustainable sources, which meet our stringent requirements for quality and environmental harmony, are utilized.
  - Spring water is collected using state-of-the-art equipment to prevent chances of contamination and safeguard the water’s natural characteristics.

2 Source Water Receiving and Monitoring
- Spring water is transported from the natural spring either by food-grade pipelines or through delivery in sanitary stainless steel tankers, direct to our plants.
- Trained Quality Assurance personnel at each plant take daily samples of incoming spring water and test for signs of contamination.
- Monitoring of the spring water collection and receiving process is performed regularly.
- One-micron filters remove sand or other particles, which may happen to be present.

Diagram:
- Water Storage and Monitoring
- Activated Carbon Filtration (to remove chlorine that was added)
- Micro-filtration
- Ultraviolet Light Disinfection
- Ozone Disinfection (Optional)
- Clean-In-Place Line Sanitation Process
- Bottling Control
- Packaging Control
- Corporate Quality Assurance
- Plant Quality Control and HACCP
**11 STEPS TO QUALITY ASSURANCE**

3 Water Storage and Monitoring
- Spring water is temporarily held in food-grade storage tanks upon initial receipt at the plant.
- Here, the water is further tested for conformance to specifications.

4 Activated Carbon Filtration
- Removes chlorine that was added.

5 Microfiltration
- Specialized two-stage advanced micro-filters, designed specifically for our process, filter the raw spring water.
- These filters are pharmaceutical grade and are designed to remove particles as small as 0.2 micron in diameter.

6 Ultraviolet Light/Ozone Disinfection
- A. This process follows micro-filtration and is designed to destroy bacteria which may happen to be present.
- B. The combined effects of micro-filtration and ultraviolet light/ozone disinfection provide added assurance of product safety.

7 Bottling Control
- Bottling is conducted under very controlled conditions using state-of-the-art equipment.
- The spring water is monitored during the filling and capping process to prevent contamination from the environment.
- Each bottle is given a specific code that identifies the plant location, bottling line and time produced.
- Each plant maintains bottling specifications and control.

8 Packaging Control
- Packaging is conducted using the latest in modern equipment.
- Bottles, caps and labels are carefully controlled and monitored by lot.
- Most bottles are manufactured on site for quality control.
- Packaging materials not meeting internal standards are rejected.

9 Clean-In-Place (C.I.P.) Sanitation Process
- Line sanitation practices include advanced internal pipe and equipment cleaning methods, called C.I.P.
- This automated cleaning process recirculates detergent and sanitizing solutions at the precise temperatures and time to ensure total control and maximum effectiveness of the line sanitation process.

10 Plant Quality Control and HACCP* Program
- Each plant has a fully staffed Quality Assurance Department and Laboratory that maintain the plant Quality Control processes.
- Water, packaging materials and plant processes are carefully monitored to ensure they meet company specifications and standards.

*Hazard Analysis Critical Control Point

11 Corporate Quality Assurance Program
- National Testing Laboratory is equipped with state-of-the-art testing machinery and staffed with degreed, experienced personnel.
- Comparative analyses are performed on products in accordance with State and Federal regulatory standards.
- Independent from the plant Quality Control and Quality Assurance Departments, the Corporate Quality Assurance program sets company-wide standards, specifications and monitors plant quality programs.
Pack Sizes – A Size to Satisfy Every Thirst

Ozarka® Brand Natural Spring Water comes in convenient bottle sizes that make it easy to take with you to stay hydrated throughout the day.

From our half-pint (8 oz.) and popular 700ml flip cap bottles to our convenient five-gallon bottles and dispensers for your kitchen or office, it’s as easy as it is convenient to quench any size thirst with Ozarka® Brand products.

Our natural spring water single-serve sizes provide pure refreshment that’s fast and convenient. It comes in the following package sizes:

- Half-pint (8 oz.), the ideal portable size for adults and children
- 12 oz. GO! SIZE bottle that’s the perfect size to fit in your bag and quench your thirst
- 0.5 Liter (16.9 oz.), our most popular size
- 20 oz. vending bottle
- 700ml flip cap, for your active lifestyle
- 1 Liter (33.8 oz.), larger size for bigger, active thirsts
- 1.5 Liter (50.7 oz.), for all-day outings
- 3 Liter (101.4 oz.), convenient stackable bottles
- 2.5-Gallon, with finger-friendly spout

Most sizes are available individually, in packs or cases.

“Goes Where You Go”

Ozarka® Brand Natural Spring Water is sealed in tamper-evident, recyclable plastic containers for shipment throughout Texas and the southcentral United States. You can find it in various retail outlets throughout Arkansas, Texas, Louisiana, Mississippi and portions of Tennessee, Missouri and Kansas. Ozarka® Brand Natural Spring Water is also delivered to homes and offices, so it is always handy on-the-job or for the family.
VARIETIES

Besides natural spring water, Ozarka® Brand products are also available in distilled water and drinking water. These products comply with the U.S. Food & Drug Administration standards.

Ozarka® Brand Distilled Water begins with municipal water and/or well water. First, the water is passed through an activated carbon filter (municipal water only) to remove any volatile organic chemicals, chlorine or any of the potentially unwanted by-products of chlorine such as trihalomethanes. Then, a water softening system uses an ion exchange process to reduce the hardness of the water just prior to the distillation process. Finally, the water passes through micron filtration and ultraviolet light, and is treated with low levels of ozone just before bottling.

Ozarka® Brand Drinking Water offers an economical choice for consumers. This water is sourced from municipal water and/or well water, it is transformed through state-of-the-art processing techniques, which remove excess minerals and impurities.

Distilled Water and Drinking Water packages are available in one-gallon, 2.5-gallon and five-gallon bottles.

Ozarka® Brand Sparkling Natural Spring Water has just 3 simple ingredients: Great-tasting spring water from carefully selected spring sources indicated on each bottle label + Delicious fruit flavors + Invigorating bubbles. With no calories or artificial colors it’s guilt-free enjoyment everyday. Available in these tongue-tickling flavors: Original, Lime, Lemon, Mandarin Orange, Raspberry Lime and Black Cherry making it a great alternative to sweetened beverages.

For More Information

Visit our website at www.ozarkawater.com. Ozarka welcomes consumer interest in its bottled water, packaging and distribution process. We maintain an active consumer inquiry center at this toll-free number: (800)-678-4448. Give us a call!
Distilled Water: 13 Steps To Quality Assurance

1. **Source Receiving**
   - Water is carefully collected from the source, which may either be a well or municipal supply.
   - Common method of receiving water is through stainless steel pipeline.
   - Sample is taken from source weekly prior to internal processing.
   - Microbiological and general chemistry testing performed on samples regularly.

2. **Activated Carbon Filtration (Municipal Water Only)**
   - Removal of chlorine and THMs.
   - Filtration process monitored and tested daily.

3. **Pre-treatment**
   - Water softener used to reduce water hardness.

4. **Distillation**
   - Source Receiving
   - Activated Carbon Filtration
   - Pre-treatment
   - Distillation
   - Water Storage And Monitoring
   - Clean-In-Place Line Sanitation Process
   - Ultraviolet Light Disinfection
   - Ozone Disinfection
   - Bottling Control
   - Packaging Control

13 STEPS TO QUALITY ASSURANCE
5 Water Storage and Monitoring
- Water is received into storage tanks.
- Storage environment and water carefully monitored daily.

6 Micro-filtration
- Specialized two-stage advanced micro-filters, designed specifically for our process, filter the water.
- These filters are pharmaceutical grade and are designed to remove particles as small as 0.2 micron in diameter.
- Capable of removing microbiological contaminants.
- Filtration process monitored hourly and tested daily.

7 Ultraviolet Light Disinfection
- The combined effects of micro-filtration and ultraviolet light provide added assurance of product disinfection and safety.
- Process continually monitored by instrumentation and checked/monitored hourly.

8 Ozone Disinfection
- Highly reactive form of oxygen used to disinfect water.
- Process is monitored on an hourly basis.

9 Bottling Control
- Bottling is conducted under very controlled conditions using state-of-the-art equipment.
- Each bottle is given a specific code that identifies the plant location, bottling line and time produced.
- Process monitored and tested continuously.
- Filling room and environment are of high sanitary conditions.

10 Packaging Control
- Packaging is conducted using the latest in modern equipment.
- Packaging materials not meeting internal standards are rejected.
- Bottles, caps and labels are carefully controlled and monitored by lot.
- Most bottles are manufactured on-site for quality control.

11 Clean-In-Place (C.I.P.) Sanitation Process
- Line sanitation practices include advanced internal pipe and equipment cleaning methods, called C.I.P.
- This automated cleaning process recirculates detergent and sanitizing solutions at the precise temperatures and time to affect total control and maximum effectiveness of the line sanitation process.

12 Plant Quality Control and HACCP* Program
- Each plant has a fully staffed Quality Assurance Department and laboratory that maintain the plant Quality Control processes.
- Water, packaging materials and plant processes are carefully monitored to ensure they meet company specifications and standards.

*Hazard Analysis Critical Control Point

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Water is carefully collected from the source, which may either be a well or municipal supply.

Common method of receiving water is through stainless steel pipeline.

Sample is taken from source weekly prior to internal processing.

Microbiological and general chemistry testing performed on samples regularly.

- Removal of chlorine and THMs.
- Filtration process monitored and tested daily.

Water softener used to reduce water hardness.

- Reverse Osmosis
- Distillation

Water Storage And Monitoring

Demineralization Process

Pretreatment

Activated Carbon Filtration (Municipal Water Only)

Corporate Quality Assurance

Clean-In-Place Line Sanitation Process

Plant Quality Control And HACCP

Source Receiving And Inspection

Microfiltration

13 STEPS TO QUALITY ASSURANCE

Ozone Disinfection

Bottling Control

Packaging Control

Ultraviolet Light Disinfection

Drinking Water: 13 Steps To Quality Assurance
13 STEPS TO QUALITY ASSURANCE

5 Water Storage and Monitoring
- Water is received into storage tanks.
- Storage environment and water carefully monitored daily.

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- These filters are pharmaceutical grade and are designed to remove particles as small as 0.2 micron in diameter.
- Capable of removing microbiological contaminants.
- Filtration process monitored hourly and tested daily.

7 Ultraviolet Light Disinfection
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- Process continually monitored by instrumentation and checked/monitored hourly.

8 Ozone Disinfection
- Highly reactive form of oxygen used to disinfect water.
- Process is monitored on an hourly basis.

9 Bottling Control
- Bottling is conducted under very controlled conditions using state-of-the-art equipment.
- Each bottle is given a specific code that identifies the plant location, bottling line and time produced.
- Process monitored and tested continuously.
- Filling room and environment are of high sanitary conditions.

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Sparkling Spring Water: 11 Steps To Quality Assurance

1. **Source Selection and Monitoring**
   - Our spring water sources are natural springs, which come from aquifers.
   - Spring selection is made on the basis of natural composition and freedom from contamination, availability and taste.
   - In-house and trained, geologists and hydrogeologists, monitor springs regularly at the source.
     - Only sustainable sources, which meet our stringent requirements for quality and environmental harmony, are utilized.
     - Spring water is collected using state-of-the-art equipment to prevent chances of contamination and safeguard the water's natural characteristics.

2. **Source Water Receiving and Monitoring**
   - Spring water is transported from the natural spring either by food-grade pipelines or through delivery in sanitary stainless steel tankers, direct to our plants.
   - Trained Quality Assurance personnel at each plant take daily samples of incoming spring water and test for signs of contamination.
   - Monitoring of the spring water collection and receiving process is performed regularly.
   - One-micron filters remove sand or other particles, which may happen to be present.

3. **Water Storage And Monitoring**

4. **Micro-filtration**

5. **Ultraviolet Light Disinfection**

6. **Carbonation**

7. **Bottling Control**

8. **Packaging Control**

9. **Clean-In-Place Line Sanitation Process**

10. **Plant Quality Control And HACCP**

11. **Corporate Quality Assurance**

12. **Source Selection And Monitoring**
11 STEPS TO QUALITY ASSURANCE

3 Water Storage and Monitoring
- Spring water is temporarily held in food-grade storage tanks upon initial receipt at the plant.
- Here, the water is further tested for conformance to specifications.

4 Micro-filtration
- Specialized two-stage advanced micro-filters, designed specifically for our process, filter the raw spring water.
- These filters are pharmaceutical grade and are designed to remove particles as small as 0.2 micron in diameter.

5 Ultraviolet Light/Ozone Disinfection
- This process follows micro-filtration and is designed to destroy bacteria which may happen to be present.

6 Carbonation
- The spring water is injected with carbon dioxide gas to add carbonation.

7 Bottling Control
- Bottling is conducted under very controlled conditions using state-of-the-art equipment.
- The spring water is monitored during the filling and capping process to prevent contamination from the environment.
- Each bottle is given a specific code that identifies the plant location, bottling line and time produced.
- Each plant maintains bottling specifications and control.

8 Packaging Control
- Packaging is conducted using the latest in modern equipment.
- Bottles, caps and labels are carefully controlled and monitored by lot.
- Most bottles are manufactured on-site for quality control.
- Packaging materials not meeting internal standards are rejected.

9 Clean-In-Place (C.I.P.) Sanitation Process
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*Hazard Analysis Critical Control Point
Sparkling Flavored Spring Water: 12 Steps To Quality Assurance

1 Source Selection and Monitoring
- Our spring water sources are natural springs, which come from aquifers.
- Spring selection is made on the basis of natural composition and freedom from contamination, availability and taste.
- In-house and trained, geologists and hydrogeologists, monitor springs regularly at the source.
  - Only sustainable sources, which meet our stringent requirements for quality and environmental harmony, are utilized.
  - Spring Water is collected using state-of-the-art equipment to prevent chances of contamination and safeguard the water’s natural characteristics.

2 Source Water Receiving and Monitoring
- Spring water is transported from the natural spring either by food-grade pipelines or through delivery in sanitary stainless steel tankers, direct to our plants.
- Trained Quality Assurance personnel at each plant take daily samples of incoming spring water and test for signs of contamination.
- Monitoring of the spring water collection and receiving process is performed regularly.
- One-micron filters remove sand or other particles, which may happen to be present.
3 Water Storage and Monitoring
- Spring water is temporarily held in food-grade storage tanks upon initial receipt at the plant.
- Here, the water is further tested for conformance to specifications.

4 Micro-filtration
- Specialized two-stage advanced micro-filters, designed specifically for our process, filter the raw spring water.
- These filters are pharmaceutical grade and are designed to remove particles as small as 0.2 micron in diameter.

5 Ultraviolet Light/Ozone Disinfection
- A. This process follows micro-filtration and is designed to destroy bacteria which may happen to be present.
- B. The combined effects of micro-filtration and ultraviolet light/ozone disinfection provide added assurance of product safety.

6 Carbonation
- The spring water is injected with carbon dioxide gas to add carbonation.

7 Flavor Added
- Natural fruit flavor added.

8 Bottling Control
- Bottling is conducted under very controlled conditions using state-of-the-art equipment.
- The spring water is monitored during the filling and capping process to prevent contamination from the environment.
- Each bottle is given a specific code that identifies the plant location, bottling line and time produced.
- Each plant maintains bottling specifications and control.

9 Packaging Control
- Packaging is conducted using the latest in modern equipment.
- Bottles, caps and labels are carefully controlled and monitored by lot.
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### 2015 Water Analysis Report

All units in (mg/l) or Parts per Million (PPM) unless otherwise indicated.

- EPA Secondary Standard - non-enforceable guidelines regulating contaminants that may cause cosmetic or aesthetic effects in drinking water
- † Set by California Dept. of Health Services

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Minimum Reporting Limit</th>
<th>FDA SOQ / EPA MCL</th>
<th>Ozarka Natural Spring Water</th>
<th>Ozarka Drinking Water</th>
<th>Ozarka Distilled Water</th>
<th>Ozarka Sparkling Spring Water</th>
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</table>
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<table>
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<tr>
<th>Parameter</th>
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<th>Ozarka Distilled Water</th>
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</tbody>
</table>

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<th>Ozarka Sparkling Spring Water</th>
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<td>Miscellaneous Herbicides</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2,3,7,8-TCDD (DIOXIN) (ng/L)</td>
<td>0.005</td>
<td>0.003 x 0.010 - 0.005</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
</tr>
<tr>
<td>Diquat</td>
<td>0.004</td>
<td>0.02</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
</tr>
<tr>
<td>Endothall</td>
<td>0.045</td>
<td>0.1</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
</tr>
<tr>
<td>Glyphosate</td>
<td>0.025</td>
<td>0.7</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
</tr>
<tr>
<td>Semi-Volatile Organic Compounds (Acid/Base/Neutral extractables)</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Atrazine</td>
<td>0.0005</td>
<td>0.003</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
</tr>
<tr>
<td>Benzo(a)pyrene</td>
<td>0.0001</td>
<td>0.0002</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
</tr>
<tr>
<td>bis(2-Ethylhexyl)phthalate</td>
<td>0.003</td>
<td>0.006</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
</tr>
<tr>
<td>Di(2-ethylhexyl)adipate</td>
<td>0.005</td>
<td>0.4</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
</tr>
<tr>
<td>Hexachlorobenzene</td>
<td>0.0005</td>
<td>0.001</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
</tr>
<tr>
<td>Hexachlorocyclopentadiene</td>
<td>0.001</td>
<td>0.05</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
</tr>
<tr>
<td>Molinate</td>
<td>0.002</td>
<td>0.020</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
</tr>
<tr>
<td>Simazine</td>
<td>0.001</td>
<td>0.004</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
</tr>
<tr>
<td>Thiobencarb</td>
<td>0.001</td>
<td>0.070</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
</tr>
<tr>
<td>Carbamates (Pesticides)</td>
<td></td>
<td></td>
<td></td>
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</tr>
<tr>
<td>Aldicarb</td>
<td>0.003</td>
<td>0.003</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
</tr>
<tr>
<td>Aldicarb sulfone</td>
<td>0.004</td>
<td>0.002</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
</tr>
<tr>
<td>Aldicarb sulfoxide</td>
<td>0.003</td>
<td>0.004</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
</tr>
<tr>
<td>Carbofuran</td>
<td>0.005</td>
<td>0.04</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
</tr>
<tr>
<td>Oxamyl</td>
<td>0.02</td>
<td>0.2</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
</tr>
<tr>
<td>Microextractables</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1,2-Dibromo-3-chloropropane</td>
<td>0.00001</td>
<td>0.0002</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
</tr>
<tr>
<td>1,2-Dibromoethane (EDB)</td>
<td>0.00002</td>
<td>5e-005</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
</tr>
<tr>
<td>Disinfection Byproducts</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bromate</td>
<td>0.001</td>
<td>0.01</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
</tr>
<tr>
<td>Chlorite</td>
<td>0.02</td>
<td>1</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
</tr>
<tr>
<td>D/DBP Haloacetic Acids (HAAs)</td>
<td>0.002</td>
<td>0.06</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
</tr>
<tr>
<td>Total Trihalomethanes (Calc.)</td>
<td>0.001</td>
<td>0.08</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
</tr>
</tbody>
</table>

All units in (mg/l) or Parts per Million (PPM) unless otherwise indicated.

† EPA Secondary Standard - non-enforceable guidelines regulating contaminants that may cause cosmetic or aesthetic effects in drinking water

✝ Set by California Dept. of Health Services
**Parameter** | **Minimum Reporting Limit** | **FDA SOQ / EPA MCL** | **Ozarka Natural Spring Water** | **Ozarka Drinking Water** | **Ozarka Distilled Water** | **Ozarka Sparkling Spring Water** | **REPORTED RESULTS**
--- | --- | --- | --- | --- | --- | --- | ---
Residual Disinfectants
Chloramines | 0.1 | 4 | ND | ND | ND | ND | ND
Chlorine Dioxide | 0.24 | 0.8 | ND | ND | ND | ND | ND
Chlorine Residual, Total | 0.1 | 4 | ND | ND | ND | ND | ND
Other Contaminants
Perchlorate | 0.001 | 0.002 | ND | ND | ND | ND | ND

All units in (mg/l) or Parts per Million (PPM) unless otherwise indicated.
♦ EPA Secondary Standard - non-enforceable guidelines regulating contaminants that may cause cosmetic or aesthetic effects in drinking water.
† Set by California Dept. of Health Services

**MRL** - Minimum Reporting Limit. Where available, MRLs reflect the Method Detection Limits (MDLs) set by the U.S. Environmental Protection Agency or the Detection Limits for Purposes of Reporting (DLRs) set by the California Department of Health Services. These values are set by the agencies to reflect the minimum concentration of each substance that can be reliably quantified by applicable testing methods, and are also the minimum reporting thresholds applicable to the Consumer Confidence Reports produced by tap water suppliers.

**EPA MCL** - Maximum Contaminant Level. The highest level of a substance allowed by law in drinking water (bottled or tap water). The MCLs shown are the federal MCLs set by the U.S. Environmental Protection Agency and the Food and Drug Administration, unless no federal MCL exists. ♦ Where no federal MCL exists, the MCLs shown are the California MCLs set by the California Department of Health Services. California MCLs are identified with an †.

**FDA SOQ** - Statement of Quality. The standard (statement) of quality for bottled water is the highest level of a contaminant that is allowed in a container of bottled water, as established by the United States Food and Drug Administration (FDA) and the California Department of Public Health. The standards can be no less protective of public health than the standards for public drinking water, established by the U.S. Environmental Protection Agency (EPA) or the California Department of Public Health.

**Reported Results** - The highest level of each substance detected at or above the MRL in representative finished product samples.

ND - Not detected at or above the MRL.
NR - Not listed in State or Federal drinking water regulations.
NA - Not applicable to specific test method or test parameter
PPB - Parts per Billion. Equivalent to micrograms per liter (μg/l).
MFL - Million Fibers per Liter.

**Ozarka® Brand Natural Spring Water sources:** Roher Spring, Henderson County, TX; Moffit Spring, Walker County, TX; and/or Piney Woods Springs, Wood County, TX.

We are no stranger to helping during emergencies, but after significant damage from a tornado at our Hawkins, TX plant on April 29, our neighbors are helping us out, which is why you may see spring sources outside of Texas. Click here to see the sources.

The spring water sources for Ozarka® Brand Sparkling Natural Spring Water are indicated on the bottle labels.

**Distilled water sources:** may either be a well or municipal supply.

**Drinking water sources:** may either be a well or municipal supply.