

# 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 DABC.



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