

CASE STUDY

# ROWDY MERMAID SEEKS CONSISTENCY WITH TA ON A COMMERCIAL SCALE



Sourness is a prominent characteristic in Kombucha so it is important that we achieve a consistent total acidity value in our end-product.

### OVERVIEW

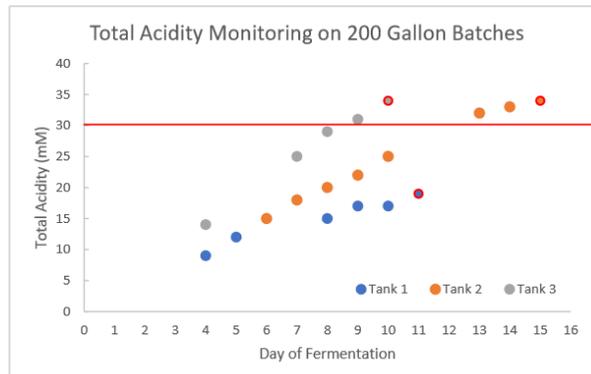
We monitor the build-up of Total Acidity in our fermentation daily and use this measurement as the final parameter for moving kombucha base to flavoring and packaging steps. Since Kombucha fermentations inherently vary along with production demand, it is challenging to consistently bottle an end product within the same range of Total Acidity on a commercial scale.

### CHALLENGES

Challenges arise when batches acidify more quickly than others, when production demand slows or speeds up and when we don't have the capacity to refrigerate or crash cool a finished batch to stop the acidification process. Beyer's Analytical RedCheck Kits allow us to manage these challenges and mix batches when the acidity goes too high for our desired QC checkpoint.

### RESULTS

The following graph shows three separate batches and how we measured their Total Acidity throughout the course of Fermentation. The end-point of fermentation is marked with a red line. Two of these batches went over our upper limit of Total Acidity (30 mM) due to downstream constraints.



### SPOTLIGHT ON ROWDY MERMAID

Industry Kombucha  
 Founded 2013  
 Founders Jamba Dunn, Ph.d.  
 HQ Boulder, Colorado  
 Website rowdymermaid.com

### INSPIRED INGREDIENTS

We are humbled by the diversity of the natural world and our wild local environment. We comb the planet in search of inspired and unusual ingredients, building our flavors around the healthful benefits of fresh herbs, roots and flowers. We pay homage to kombucha tradition by crafting ours with creativity and passion. This is an art form, and we paint a picture with zesty ginger, punchy pepperberry and balance the composition with smooth, earthy chaga. We revel in complexity, dance with nuance and invite your palate to do the same.

TANK #	TA	VOLUME (GAL)
TANK 1	19	200
TANK 2	34	200
TANK 3	34	200
MIX CALCULATED	29	600
MIX MEASURED	28	600

*"Beyers Analytical RedCheck kits are accurate down to single mM measurements and a single titration can be made in a few minutes."*