

FLAVOURED

WATER





Brand Observed



Company overview:

The history of Volvic began with volcanic eruptions in the Puy de la Nugère region, creating natural water filters used to filter the water used to produce Volvic Touch of Fruit Mineral water. The site became a UNESCO World Heritage site in June 2018.

Target Product Category : **Mineral Water**

Name of the Product : **Flavoured Water**

Features: **Unique mineral composition, fresh, crisp taste, recycled packaging, renewable energy is used for manufacturing,**



NUMBER OF FLAVOURS

- 1. Summer fruits
- 2. Strawberry
- 3. Lemon and Lime
- 4. Pineapple and Orange



Volvic Touch of Fruit Vitality

Volvic Touch of Fruit Pineapple & Orange Vitality blends Volvic Natural Mineral Water with orange and exotic pineapple flavours. Additionally, the product is a delicious source of vitamins since it contains added vitamin B6, which reduces fatigue and helps you feel invigorated.

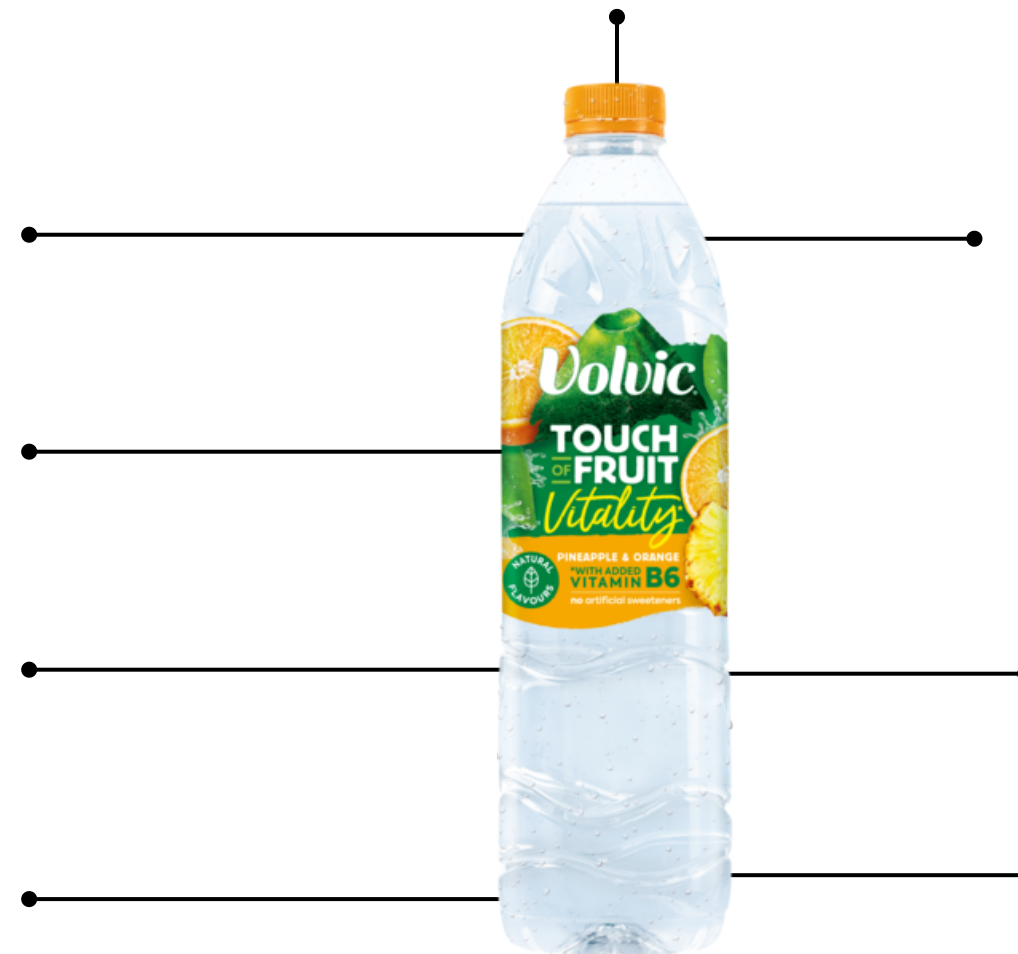
Volvic Touch of Fruit Pineapple & Orange Vitality is low in content and contains only natural flavours.

Flavor:
 Natural Orange-Pineapple
 flavouring with other natural
 flavourings

vitamin:
 Vitamin B6

Sweetener:
 Sugar, steviol glycosides from a
 natural source (stevia extract)

Primary Ingredient::
 Volvic natural mineral water
 (97.3%)



Nutritional information per 100 mL

Energy: 11kcal
Fat: 0g
Carbohydrate: 2.3g
Of which Sugar: 2.3g
Protein : 0g
Salt: <0.11g
Vitamin B6: 0.11mg

Preservative:
 potassium
 benzoate

Acid: Citric acid

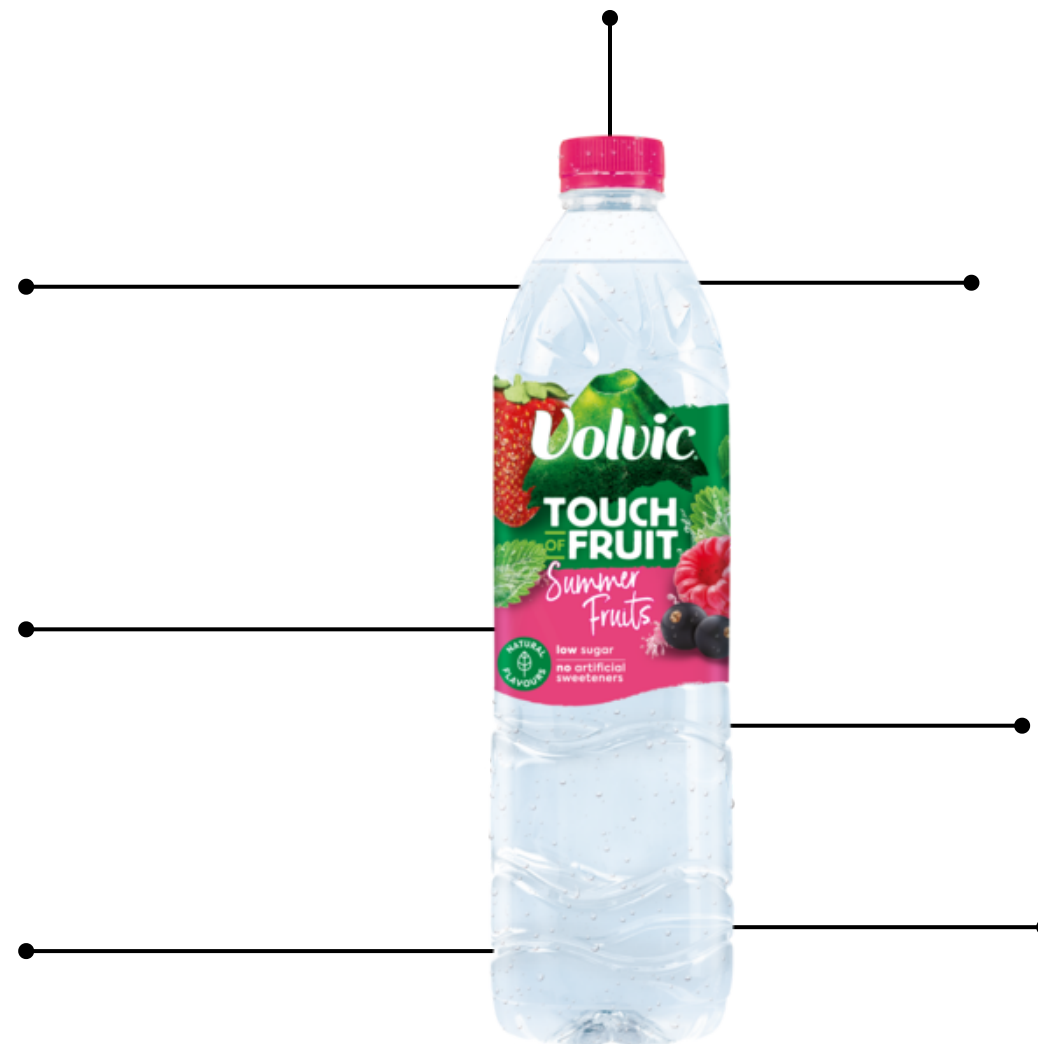
Volvic Touch of Fruit Summer Fruits

Volvic Touch of Fruit Summer Fruit contains flavour from natural summer fruits. The refreshing product has a low sugar content and 24 calories per serving (250 mL) and has no artificial sweeteners.

Flavor:
 Natural summer fruits (raspberry, strawberry, blackcurrant)
 Flavouring with Other Natural Flavourings

Sweetener:
 Sugar, steviol glycosides from a natural source (stevia extract)

Primary Ingredient:
 Volvic natural mineral water (97.5%)



Nutritional information per 100 mL

Energy: 10 kcal
Fat: 0g
Carbohydrate: 2.3g
Of Which Sugar: 2.3g
Protein: <0.5g
Salt: <0.01g

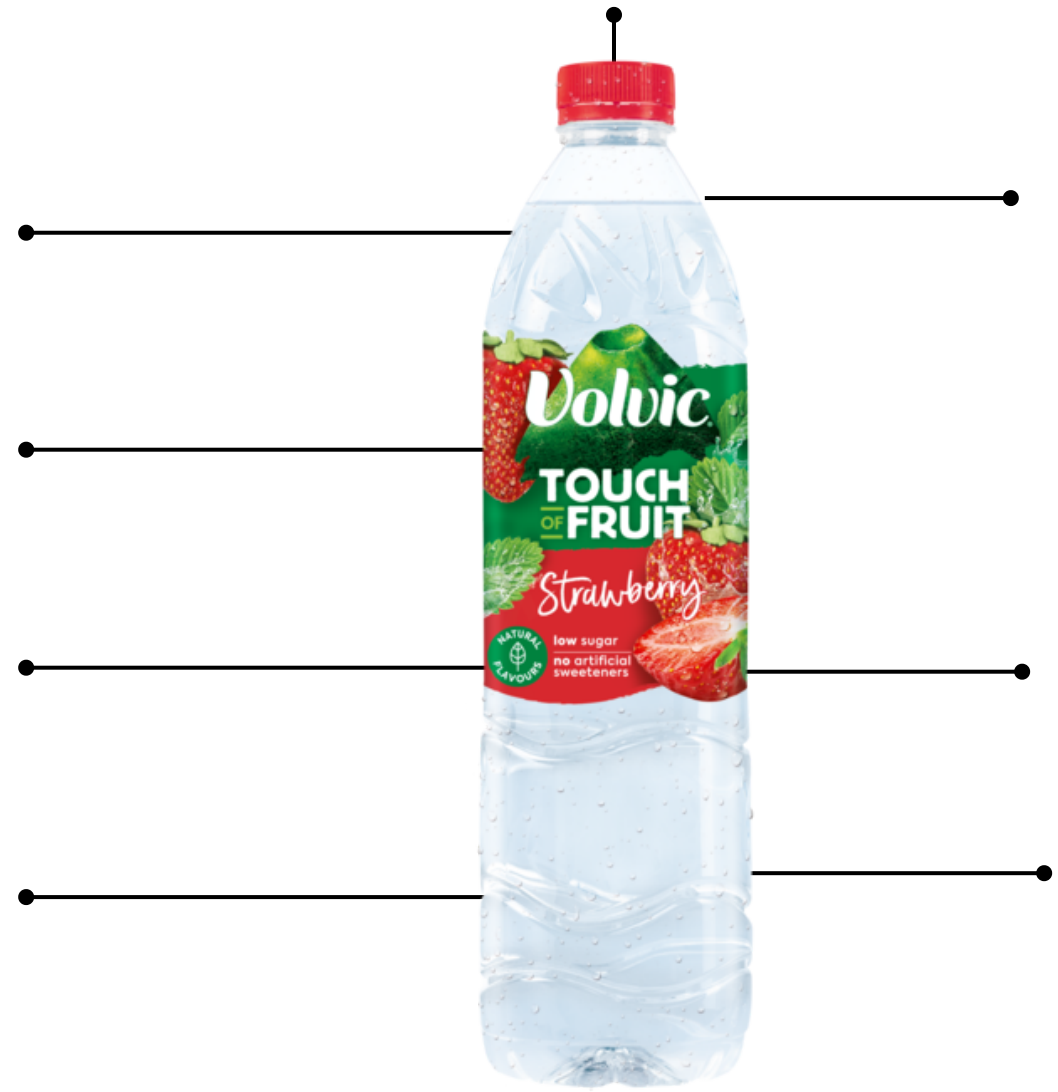
Preservative:
 potassium benzoate

Acid: Citric acid

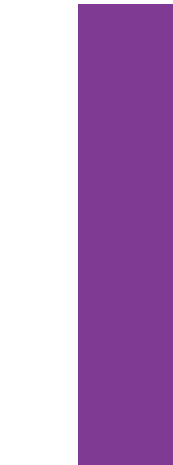
Volvic Touch of Fruit Strawberry

A touch of natural Strawberry flavour makes Volvic Natural Mineral Water even more refreshing. Low in sugar, this product contains 24 calories per serving and contains no artificial flavours.

- Flavor:**
 Natural strawberry
 Flavouring with Other
 Natural Flavourings.
- vitamin:**
 Vitamin B6
- Sweetener:**
 Sugar (2.3%), Sweetener (steviol
 glycosides from a natural source
 (stevia extract))
- Primary Ingredient::**
 Volvic natural mineral water
 (97.5%)



- Nutritional information per 100 mL**
Energy: 10kcal
Fat: 0g
Carbohydrate: 2.3g
Of which Sugar: 2.3g
Protein : 0g
Salt: <0.01mg
- Preservative:**
 potassium
 benzoate
- Acid: Citric acid**



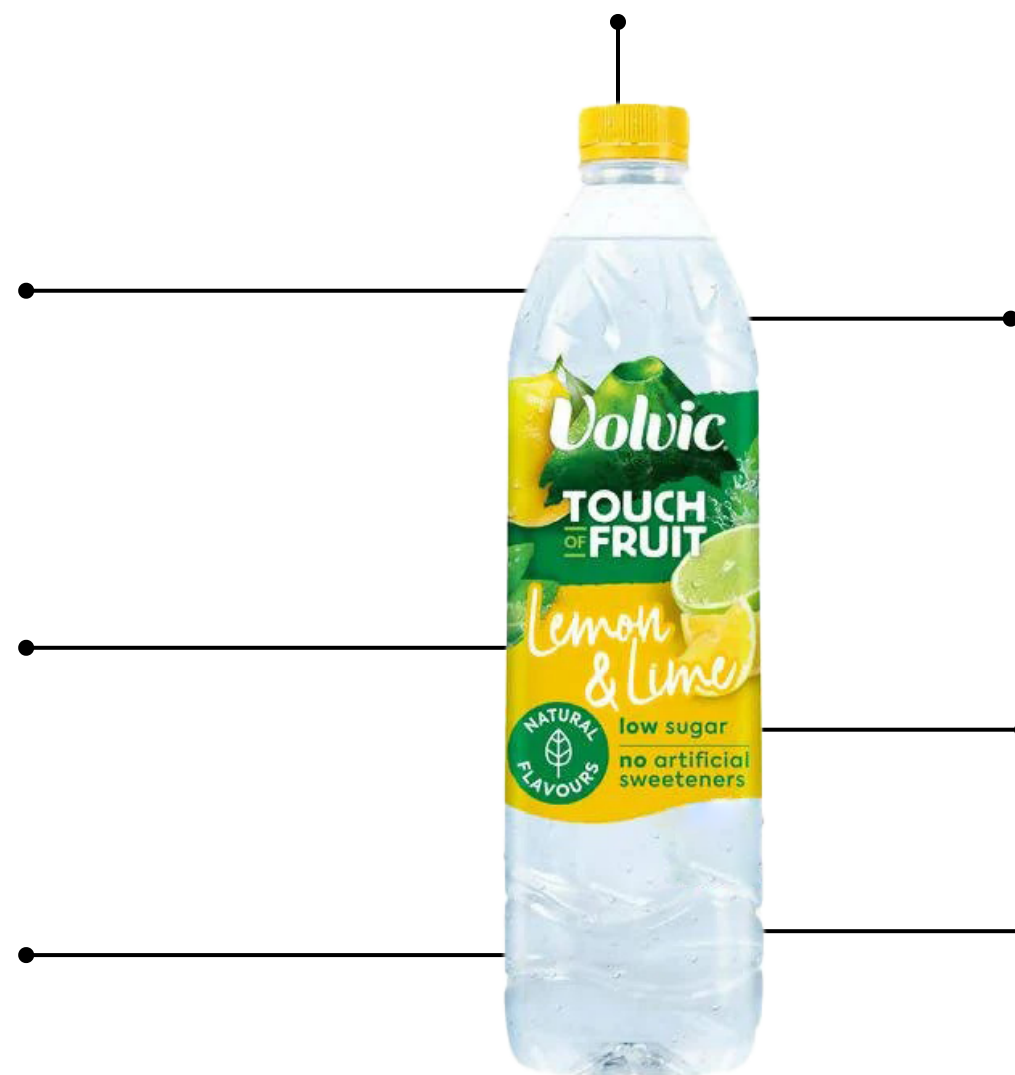
Volvic Touch of Fruit, Lemon and Lime

A blend of Volvic Natural Mineral Water with a touch of Natural Lemon and Lime makes up this refreshing drink. The product has a low sugar content and 25 calories per serving, and no artificial sweeteners.

Flavor:
 Natural Lemon-Lime
 Flavouring with Other
 Natural Flavourings

Sweetener:
 Sugar, steviol glycosides from a
 natural source (stevia extract)

Primary Ingredient:
 Volvic natural mineral water
 (97.4%)



Nutritional information per 100 mL

Energy: 10kcal
Fat: 0g
Carbohydrate: 2.3g
Of which Sugar: 2.3g
Protein : 0g
Salt: <0.01g

Preservative:
 potassium
 benzoate

Acid: Citric acid



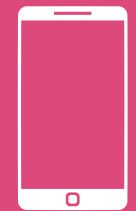
The Food Research Lab offers B2B services in product development, such as food, [beverages](#), nutraceuticals and cosmeceuticals. The team of experts combine innovation in product formulation and scientific knowledge and creates exciting products like [flavour-infused water](#). In addition, the team also offers market research services that help clients make informed decisions about product development and reformulation.



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THANK YOU