



Water, alcohol and beverages
Natural mineral water and spring quality
Fermented or distilled alcohol



Food	Water	Beverages	Wine	Beer	Distilled beverages
Classification	water for human consumption	Prepared drinking water with additives	Mono or multi-variety. Dry, semi-dry, semi-sweet, sweet	Barley malt, yeast, hops and water	Naturals: simple spirit 30-80°, distilled alcohol 80-96°, rectified alcohol (chemicals) >96°
	Bottled water: natural mineral water, spring water,	May contain CO ₂ , sugar, caffeine or quinine	Quality wine or not. CO ₂ : still or sparkling.	cereal beer, extra, special, low-alcohol, non-alcoholic, dark beer	Spirit drinks: compound spirits >30°, liqueurs >15° and aperitifs without cuvée
	prepared drinking water and packaged public water supplies.	seltzer water, flavoured, soda, soft drinks	White, red, rosé, claret. Young, Crianza, Reserva, Gran reserva	Lager (<10°C -10D), Ale (<20°C-5D) or Spontaneous fermentation	
Consumption	67L	39L	10L	23L	0,7L
Composition:					
Water	close to 100%	Max 94% as they need to have 6% of "juice"	85%	94-94%	it depends on the type of distilled beverage
Fats	-	-	-	-	
Carbs	-	Some may contain sugar > 6%	Alcohol 9-15% Sugar 0,1-2 g/L Red > White	Alcohol 5% Sugar 4%	Alcohol >30%
Fiber	-	-	-	-	
Proteins	-	-	-	-	
Vitamins	-	-	Some vitamins	Some vitamins	Very low to no vitamins
Minerals	Some minerals (composition table only in natural mineral)	Some minerals depending on the water	Some minerals	Some minerals	Very low minerals
By-products		Soft drinks: fruit, extract, flavoured or mixed	May contain additives: SO ₂		