Bottled Water Quality Report

Deer Park® 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.

Contents

➤ Heritage 2
➤ Sources of Water 3
➤ Mineral Analysis (abbreviated) 4
➤ Regulations 6
➤ Spring Water 10 Steps To Quality Assurance 7
➤ Product Packaging and Sizes 9
➤ Drinking Water 13 Steps To Quality Assurance 11
➤ Distilled Water 13 Steps To Quality Assurance 13
➤ Sparkling Spring Water 11 Steps To Quality Assurance 15
➤ Sparkling Flavored Spring Water 12 Steps To Quality Assurance 17
➤ Mineral Analysis (full) 19
Our Spring Water Story

Deer Park® Natural Spring Water has been sharing the best nature has to offer since 1873, choosing only carefully selected natural springs as its sources. The Deer Park® tradition of ideal taste comes from perfectly balanced minerals. This gift of nature is sold throughout the Mid-Atlantic and Southeast and delivered directly to homes and offices as well.

Deer Park® Brand Natural Spring Water has its roots in the wilderness that defined America’s first frontier. Following the Civil War, the Baltimore and Ohio Railroad created a vacation resort high in the Appalachian Mountains of western Maryland. Though the Deer Park Hotel and its spa were originally created to attract passengers to ride the railroad, the spring water near the site also became a major attraction. Among the many discriminating, health-conscious tourists who regularly made the journey to enjoy the benefits of the legendary spring water were four American Presidents, from James Garfield to William Taft. Known locally as the “Boiling Spring,” the source of Deer Park’s water derived its name from the action of the water bubbling up through white sand on its way to the surface. The B&O Railroad quickly recognized the value of the spring as a source for clean, refreshing drinking water and began bottling it in 1873 to quench the thirsts of its passengers.

In 1966 the Boiling Spring Holding Corporation purchased the spring and its surrounding woodlands from the B&O. This company bottled the spring water primarily for the metropolitan New York market, and formed the basis for the company, which was incorporated as Deer Park Spring Water, Inc.

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Deer Park, one of the oldest and best-known brands of natural spring water in North America, was originally founded on a natural spring located approximately 3,000 feet above sea level in the Appalachian Mountains, just outside the small town of Deer Park, Maryland. Surrounded by hundreds of acres of secluded woodlands, this original source continues to provide water with a delicious fresh taste, as the water flows naturally to the earth’s surface. Due to the tremendous popularity of the brand, we have carefully selected additional spring sources in many other areas that will continue to deliver the great taste of Deer Park® Brand Natural Spring Water for many years to come.

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

**Deer Park® Brand Natural Spring Water sources:** Frontier Springs located in New Tripoli, PA; Bangor, PA; Stroudsburg, PA; Hegins, PA; South Coventry, PA; Pine Grove, PA; Newmanstown, PA; Oakland, MD; Spring of Life, Lake County, FL; Cypress Spring, Washington Cty., FL; Crystal Springs, Pasco County, FL; White Springs, Liberty County, FL; Blue Springs, Madison County, FL; Glenwood Spring, St. Albans, ME; and/or Sweetwater Falls, Hohenwald, TN.

The spring water sources for Deer Park® 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 Deer Park® 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 Deer Park® 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 Deer Park® Brand Natural Spring Water. All values provided in milligrams/liter (mg/l) unless indicated otherwise.

### 2016 Water Analysis Report

#### Mineral Analysis

<table>
<thead>
<tr>
<th>Substance</th>
<th>Minimum Reporting Level</th>
<th>FDA SOQ/EPA MCL</th>
<th>Reported Results</th>
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<td>Inorganic Minerals and Metals</td>
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<tr>
<td>Calcium</td>
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<tr>
<td>Sodium</td>
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<td>Magnesium</td>
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<tr>
<td>Nitrate</td>
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<tr>
<td>Chloride ♦</td>
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<td>1.2-15</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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<tr>
<td>Sulfate ♦</td>
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<td>Arsenic</td>
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<tr>
<td>Total Dissolved Solids ♦</td>
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<td>ND-240</td>
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</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

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 - Standard of Quality. The standard 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.
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).

Bottling for quality

Because of our standards for finding and managing our springs, all of our Deer park® 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.

Visual scrutiny

At Deer Park, 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.

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.
Commitment to communication

All our small-package labels feature a toll-free number (1-800-288-8281) 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.

Deer Park® 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.
10 Steps To Quality Assurance

**Spring Water:**

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 **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.

7 **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.

8 **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.

9 **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

10 **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

Consumers appreciate the many sizes in which Deer Park® Brand Natural Spring Water is available.

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 Deer Park® Brand Natural Spring Water 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
- 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.
Besides natural spring water, Deer Park® Brand products are also available in distilled water and drinking water. These products comply with the U.S. Food & Drug Administration standards.

**Deer Park® 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.

Deer Park® 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.deerparkwater.com](http://www.deerparkwater.com). Deer Park welcomes consumer interest in its bottled water, packaging and distribution process. We maintain an active consumer inquiry center at this toll-free number: (800)-288-8281. Give us a call!
Drinking 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. Demineralization Process (Either/Or)
   - Reverse Osmosis
   - Distillation

5. Water Storage And Monitoring

6. Micro-filtration

7. Ultraviolet Light Disinfection

8. Ozone Disinfection

9. Bottling Control

10. Packaging Control

11. Clean-In-Place Line Sanitation Process

12. Plant Quality Control And HACCP

13. Corporate 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.

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

13 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.
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
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.

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- 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.

CLICK HERE to view 10 Step Spring Water Process
CLICK HERE to view 13 Step Drinking Water Process
CLICK HERE to view 11 Step Sparkling Water Process
CLICK HERE to view 12 Step Sparkling Flavored Water Process
BACK TO QUALITY REPORT
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 Microfiltration

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
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
- 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

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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

4 Micro-filtration

5 Ultraviolet Light Disinfection

6 Carbonation

7 Flavor Added

8 Bottling Control

9 Packaging Control

10 Clean-In-Place Line Sanitation Process

11 Plant Quality Control And HACCP

12 Corporate 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
- 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.
- Most bottles are manufactured on-site for quality control.
- Packaging materials not meeting internal standards are rejected.

10 Clean-In-Place (C.I.P.) Sanitation Process
- Line sanitation practices include advanced internal pipe and equipment cleaning methods, called C.I.P.
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<th>Parameter</th>
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<th>Deer Park® Distilled Water</th>
<th>Deer Park® Sparkling Spring Water</th>
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<tr>
<td><strong>Primary Inorganics</strong></td>
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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

REV 122016
## 2016 Water Analysis Report

### Parameter

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<thead>
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<th>Deer Park® Distilled Water</th>
<th>Deer Park® Sparkling Spring Water</th>
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<td>Odor at 60 C (TON)</td>
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<td>ND</td>
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</table>

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*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*
### 2016 Water Analysis Report

#### Parameter | Minimum Reporting Limit | FDA SOQ / EPA MCL | Deer Park® Natural Spring Water | Deer Park® Drinking Water | Deer Park® Distilled Water | Deer Park® Sparkling Spring Water
---|---|---|---|---|---|---
**Chlorinated Acid Herbicides**
2,4,5-TP (Silvex) | 0.001 | 0.05 | ND | ND | ND | ND
2,4-Dichlorophenoxyacetic acid (2,4-D) | 0.01 | 0.07 | ND | ND | ND | ND
Bentazon | 0.002 | 0.018† | ND | ND | ND | ND
Dalapon | 0.01 | 0.2 | ND | ND | ND | ND
Dinoseb | 0.002 | 0.007 | ND | ND | ND | ND
Pentachlorophenol | 0.0002 | 0.001 | ND | ND | ND | ND
Picloram | 0.001 | 0.5 | ND | ND | ND | ND

#### Chlorinated Pesticides

| Parameter | Minimum Reporting Limit | FDA SOQ / EPA MCL | Deer Park® Natural Spring Water | Deer Park® Drinking Water | Deer Park® Distilled Water | Deer Park® Sparkling Spring Water |
---|---|---|---|---|---|---|
Alachlor | 0.001 | 0.002 | ND | ND | ND | ND
Chlordane | 0.0001 | 0.002 | ND | ND | ND | ND
Endrin | 0.0001 | 0.002 | ND | ND | ND | ND
Heptachlor | 0.00001 | 0.0004 | ND | ND | ND | ND
Heptachlor epoxide | 0.00001 | 0.0002 | ND | ND | ND | ND
Lindane | 0.0002 | 0.002 | ND | ND | ND | ND
Methoxychlor | 0.01 | 0.04 | ND | ND | ND | ND
Polychlorinated biphenyls (PCBs) | 0.0005 | 0.0005 | ND | ND | ND | ND
Toxaphene | 0.001 | 0.003 | ND | ND | ND | ND

#### Miscellaneous Herbicides

| Parameter | Minimum Reporting Limit | FDA SOQ / EPA MCL | Deer Park® Natural Spring Water | Deer Park® Drinking Water | Deer Park® Distilled Water | Deer Park® Sparkling Spring Water |
---|---|---|---|---|---|---|
2,3,7,8-TCDD (DIOXIN) (ng/L) | 0.005 | 0.003 x 0.010 - 0.005 | ND | ND | ND | ND
Diquat | 0.004 | 0.02 | ND | ND | ND | ND
Endothall | 0.045 | 0.1 | ND | ND | ND | ND
Glyphosate | 0.025 | 0.7 | ND | ND | ND | ND

#### Semi-Volatile Organic Compounds (Acid/Base/Neutral extractables)

| Parameter | Minimum Reporting Limit | FDA SOQ / EPA MCL | Deer Park® Natural Spring Water | Deer Park® Drinking Water | Deer Park® Distilled Water | Deer Park® Sparkling Spring Water |
---|---|---|---|---|---|---|
Atrazine | 0.0005 | 0.003 | ND | ND | ND | ND
Benzo(a)pyrene | 0.0001 | 0.0002 | ND | ND | ND | ND
bis(2-Ethylhexyl)phthalate | 0.003 | 0.006 | ND | ND | ND | ND
Di(2-ethylhexyl)adipate | 0.005 | 0.4 | ND | ND | ND | ND
Hexachlorobenzene | 0.0005 | 0.001 | ND | ND | ND | ND
Hexachlorocyclopentadiene | 0.001 | 0.05 | ND | ND | ND | ND
Mollinate | 0.002 | 0.020† | ND | ND | ND | ND
Simazine | 0.001 | 0.004 | ND | ND | ND | ND
Thiobencarb | 0.001 | 0.070† | ND | ND | ND | ND

#### Carbamates (Pesticides)

| Parameter | Minimum Reporting Limit | FDA SOQ / EPA MCL | Deer Park® Natural Spring Water | Deer Park® Drinking Water | Deer Park® Distilled Water | Deer Park® Sparkling Spring Water |
---|---|---|---|---|---|---|
Aldicarb | 0.003 | 0.003 | ND | ND | ND | ND
Aldicarb sulfone | 0.004 | 0.002 | ND | ND | ND | ND
Aldicarb sulfoxide | 0.003 | 0.004 | ND | ND | ND | ND
Carbofuran | 0.005 | 0.04 | ND | ND | ND | ND
Oxamyl | 0.02 | 0.2 | ND | ND | ND | ND

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<th>Deer Park® Distilled Water</th>
<th>Deer Park® Sparkling Spring Water</th>
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<tr>
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<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 (HAA5)</td>
<td>0.002</td>
<td>0.06</td>
<td>ND-0.0038</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-0.001</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
</tr>
<tr>
<td><strong>Residual Disinfectants</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chloramines</td>
<td>0.1</td>
<td>4</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
</tr>
<tr>
<td>Chlorine Dioxide</td>
<td>0.24</td>
<td>0.8</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
</tr>
<tr>
<td>Chlorine Residual, Total</td>
<td>0.1</td>
<td>4</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
<td>ND</td>
</tr>
<tr>
<td><strong>Other Contaminants</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Perchlorate</td>
<td>0.001</td>
<td>0.002</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

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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 - Standard of Quality. The standard 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.

**Deer Park® Brand Natural Spring Water sources:** Frontier Springs located in New Tripoli, PA; Bangor, PA; Stroudsburg, PA; Hegins, PA; South Coventry, PA; Pine Grove, PA; Newmanstown, PA; Oakland, MD; Spring of Life, Lake County, FL; Cypress Spring, Washington Cty., FL; Crystal Springs, Pasco County, FL; White Springs, Liberty County, FL; Blue Springs, Madison County, FL; Glenwood Spring, St. Albans, ME; and/or Sweetwater Falls, Hohenwald, TN.

The spring water sources for Deer Park® 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.