



DRINKS
LAB
by ICE

Unleash your imagination
& reengineer water

ice
WATER MANAGEMENT

ABOUT DRINKSLAB:

This department within the ICE Water Management organization is dedicated to the preparation of recipes made in our laboratory in the French Alps, according to its customers' needs and specifications.

DRINKSLAB TO REENGINEER WATER

ICE creates and develops new beverages directly from its laboratory. Our experts incorporate carefully selected minerals into the water to improve the taste of the final product.

ICE's expertise involves producing a wide diversity of water recipes with superior taste and essential mineral properties. With DRINKSLAB, ICE experts accompany their customers in the development of their recipes that will differentiate their products and make them address the needs of their target market, and consciously supports its customers to preserve its top quality.

ICE'S EXPERTISE AND SUPPORT

- *Analysing customer expectations*
- *Recipe creation/preparation*
- *Water processing design*
- *Quality control (water management)*
- *Prototyping (samples).*



The main minerals

Functions

Sodium, Na⁺

- *Regulates fluid balance in the body*
- *Essential to regulate blood pressure.*

Calcium, Ca²⁺

- *Bone, teeth, tissue formation*
- *Transmission of impulses in nerve & muscle cells.*

Magnesium, Mg²⁺

- *Regulating nerve and muscle function*
- *Brain development, memory & learning*
- *Healthy heart.*

Zinc, Zn²⁺

- *Stimulation of the immune system*
- *Protection against cell ageing*
- *Maintains the quality of the skin, nails & hair.*

Sulfate, SO₄²⁻

- *Plays a role in detoxifying the liver*
- *Stimulates digestion & biliary function.*

Hydrogen Carbonate, HCO₃⁻

- *Alkalizing agent*
- *Treats heartburn/acid reflux*
- *Reduces risk of kidney stone formation.*

Silica, SiO₂

- *Wellness mineral / beauty mineral*
- *Strengthens skin, nails, bones, teeth*
- *Removes harmful aluminium.*

Fluoride, F⁻

- *Mineralization of your teeth and bones*
- *Prevents dental cavities*
- *Provides bone density, lowers risk of osteoporosis.*



Zero sodium water

sweet ●●●●○ bitter ●○○○○○
salty ●○○○○○ sour ●○○○○○



About her:

If you need to follow a low sodium diet, it is essential to look closely at the water you consume every day. This water will meet your dietary requirements. Its low sodium content gives it a mild taste in the mouth and a soft texture.

Type: Still or sparkling

TDS⁽¹⁾: 100-500 mg/l

pH: 7-8

Recommended temperature:

10° to 12°

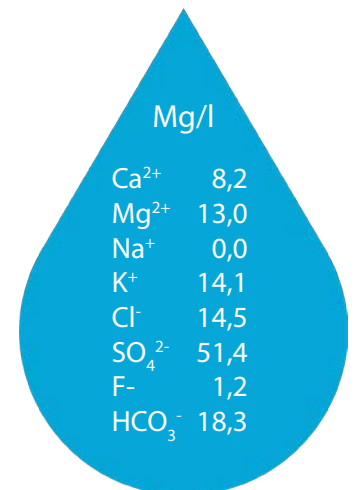
Tasting notes:

Texture: soft

Body: slender

Taste: balanced

Aroma: neutral



⁽¹⁾TDS: Total Dissolved Solids

Alkaline water

sweet ●●●●○ bitter ●○○○○
salty ●○○○○ sour ●○○○○

About her:

Alkaline water has a higher pH level than regular drinking water and this provides a soft and velvety texture in mouth. This functional water contains antioxidizing properties, making it ideal for daily or occasional consumption.

Type: Still or sparkling

TDS⁽¹⁾: low

pH: 8-10

Recommended temperature:

10° to 12°

Tasting notes:

Texture: coating

Body: slim

Taste: balanced

Aroma: pure

sweet ●●○○○ bitter ●○○○○
salty ●●●○○ sour ●●○○○

Bubbly water

About her:

The delicate bubbles of carbonated water are refreshing. Bubbly water has become a popular alternative to soda. As long as sparkling water has no added sugars, it's a good choice and it clearly helps you to hydrate. The effervescence gives a pleasant mouthfeel.

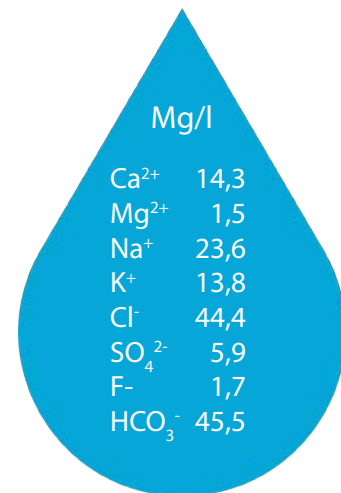
Type: Sparkling

TDS⁽¹⁾: 100-500 mg/l

pH: 5-6

Recommended temperature:

15° to 17°



Tasting notes:

Texture: rough

Body: harmonious

Taste: mineral

Aroma: neutral

CO₂: effervescent



Sports drink

sweet ●●●●● bitter ●○○○○○
salty ●●●○○ sour ●○○○○○



About her:

Electrolytes are charged minerals important for maintaining optimal body functions. This drink allows optimal rehydration and has all the minerals necessary for water balance. Sports drink can compensate for loss of minerals during exercise.

Type: Still or sparkling

TDS⁽¹⁾: 300-500 mg/l

pH: 6,5-7,5

Recommended temperature:

8° to 10°

Tasting notes:

Texture: viscous

Body: powerful

Taste: sweet

Aroma: mineral

Mg/l

Ca²⁺ 10,5

Mg²⁺ 44,4

Na⁺ 9,9

K⁺ 11,7

Cl⁻ 27,9

SO₄²⁻ 175,5

F⁻ 3,3

HCO₃⁻ 18,3

sweet ●●●○○○ bitter ●●○○○○
salty ●●●○○○ sour ●●○○○○

Vitality water

About her:

This vitality water is fortified with zinc that helps to boost the immune system. As zinc contributes to the defence against viruses and bacteria, this functional water has a clear health advantage.

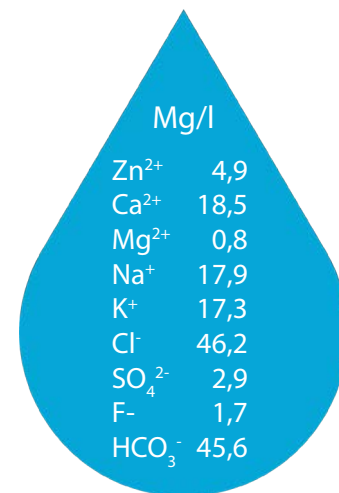
Type: Still or sparkling

TDS⁽¹⁾: 300-500 mg/l

pH: 6,5-7,5

Recommended temperature:

9° to 11°



Tasting notes:

Texture: coating

Body: powerful

Taste: complex

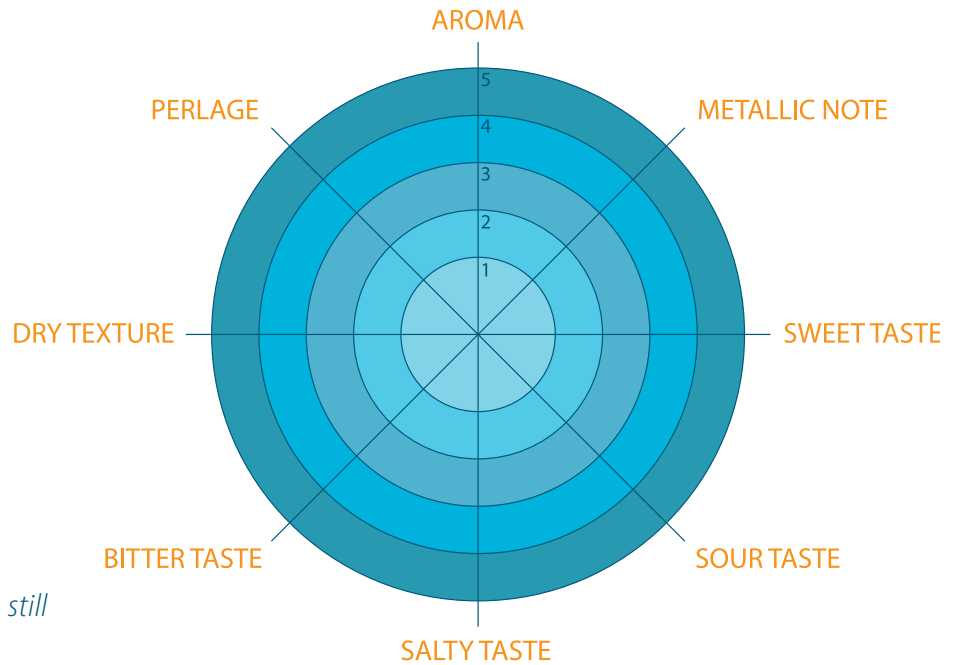
Aroma: metallic



Food & Wine pairing

Scoring:

- 0: no perception
- 1: just noticeable perception
- 2: low perception
- 3: medium perception
- 4: distinct perception
- 5: very intensive perception



FOOD PAIRING SUGGESTIONS

Salads: *super low minerality, still*

Light appetizers: *low minerality, still*

Light mains: *poultry or fish: medium minerality, still*
meat, fish or eggs with sauce: high minerality, still or medium minerality, sparkling
soft cheeses: medium minerality, still

Heavy mains: *lamb, pork, beef or hard cheeses: very high minerality, sparkling*
sweet treats and desserts: very high minerality, sparkling.

WINE PAIRING SUGGESTIONS

Champagne: *low minerality, still*

White wine: *low minerality or super low minerality, still*

Red wine: *medium minerality, still.*



DEVELOPED
IN THE FRENCH ALPS

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www.ice-water-treatment.com

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