Sociable Cider Werks
PRODUCT: Melonhead - 10 mg THC
BATCH SIZE: 30 BBL

TARGET PACKAGING DATE: 06/18/2025
CAN PRINTED BATCH CODE: BB260618

Packaging Options

Can Size		Can Color		Craft Pak		Form At		Decoration	
16 oz. 202 end		Silver	X	Silver	X	4x6		None	
12 oz. 202 end	X	White		Custom: Black		6x4	X	Label	X
		Black						Shrink Wrap	
		Custom						Printed	

Raw Material Inputs

Item	Amount	UoM	SCW Sourced?	Customer Sourced?
Water (For G.B.)	670	gal	x	
Sugar (for G.B.)	66	gal	x	
Ginger (for G.B.)	360 (9x buckets)	LB's	x	
Key Lime Puree (for G.B.)	84 (2x boxes)	LB's	x	
Lemon Puree (for G.B.)	84 (2x boxes)	LB's	x	
Superior Elixirs Ginger Beer (Volume From Ginger Beer Above)	708	gal	X	
Lemon Juice	88	gal	X	
Watermelon Flavor (NW Extract#: 95.675)	5.58	gal	X	
Red Food Coloring	29	ml	X	
Water	108	gal	X	
Hemp Emulsion	107.135	gram	x	
12oz cans	9,920	each	TBD	
Super Ends	9,920	each	x	
Can Label	9,920	each	X	
SIlver Craft Pak 4-Packs	2,480	each	X	
White 24 Pack Trays	413	each	X	

Standard Operating Procedure

1. Fill FV with water and scrub with CO2 to < 50 PPB dissolved oxygen
2. Blend ginger, lemon puree, lime puree and lemon nfc in FV for ginger beer base
3. Centrifuge base to brite tank
4. Blend in sugar, watermelon extract and red color per post spin volume to hit 6.2 brix.
5. Carbonate to 2.6 vols
6. Dose FV with emulsion dosage
7. Package into 12oz. cans
8. Label
9. Pasteurize at 50 PUs
10. Pull one call in the middle of the run to send in for COA
11. Load in 24 count white trays
12. Apply silver polypro craft-pak 4pack carriers

Quality Control Sign Offs

Control Item	Who?	Initials	Date and Time
Clean tank - ATP swabbed <5	Brewing Team	**TB**	**6/17**
Water de-rated <50ppb	Brewing Team	**TB**	**6/17**
Centrifuge NTU <20	Brewing Team	**JK**	**6/17**
Carbonation confirmed Zahm & Nagel 3.0 vol	Brewing Team	**JK**	**6/17**
THC Products ONLY: If SOP calls for it, pull of x cases of undosed cans. Add “UD-” before the batch code as a differentiator	Packaging Team	**NA**	**NA**
Product tasted before packaged for quality	Packaging Team	**BO**	**6/18**

assurance			
First can off of the line tasted for quality assurance	Packaging Team	**BO**	**6/18**
THC Beverages ONLY: Pull of a can at the beginning, middle, end to send in for COAs	Packaging Team	**RES**	**06/18/25**
IN CASE OF A SPLIT RUN: transfer remaining liquid to a smaller tank and recirculate pre-packaging	Packaging Team	**NA**	**NA**
Filler and process Lines CLEAN IN PLACE (CIP) and sanitation run complete	Packaging Team	**AT**	**6/18**
Filler ATP swabbed <5	Packaging Team	**AT**	**6/18**
Seam check at every pallet break	Packaging Team	**CC**	**6/18**
Rinse tunnel flow rates confirmed	Packaging Team	**NA**	**NA**
Label adhesion visually inspected	Packaging Team	**AT**	**6/18**
PU meter check >50	Packaging Team	**AT**	**6/18**
Low fill detector calibrated	Packaging Team	**CC**	**6/18**

Approval

The above SOP & QC procedures has been reviewed and agreed to by Company and Manufacturer

CLIENT - LUCKY GUYS
Signer Name: Guy Whitehead
Title: Owner
DATE: 4/14/2025

PRODUCER - SOCIABLE CIDER WERKS
Signer Name: John Kirkman
Title: Head Brewer
Date: 4/11/2025