

MAYERS



Established 1988

Natural Spring Water

Bottled at Source

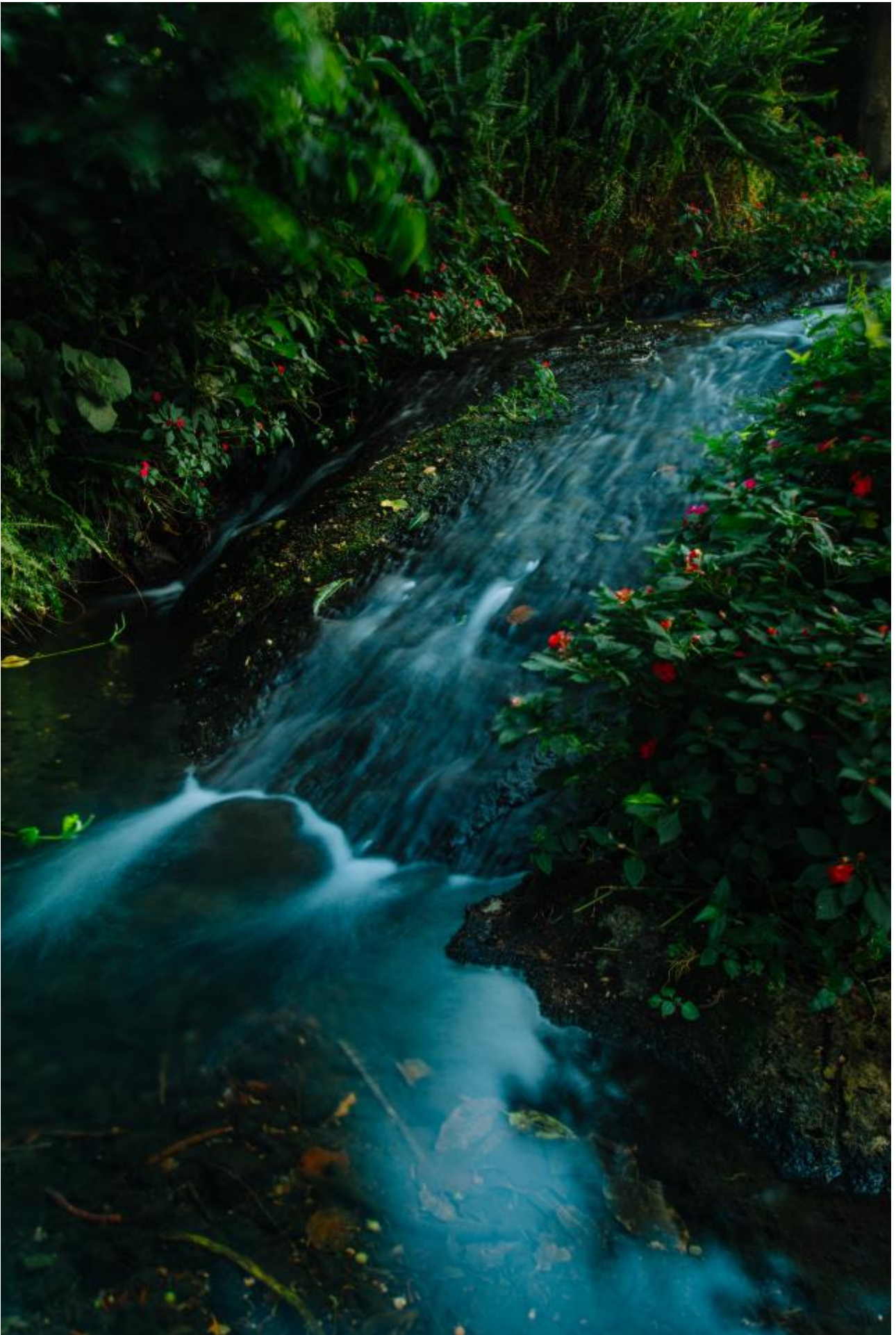
Maji Porini



Mayers Fresh Water Lake



Mayers Fig Tree



Mayers Spring flowing from Source



About our Water

1 Mayers Natural Spring Water has been naturally protected in an aquifer deep underground for a century prior to bottling.

2 Mayers started life in the high plateaus and surrounding hills extending down from the Aberdares.

3 Due to deep circulation under enormous pressure, Mayers rises naturally to the surface without artificial pumping and is therefore a genuine flowing Artesian spring water.

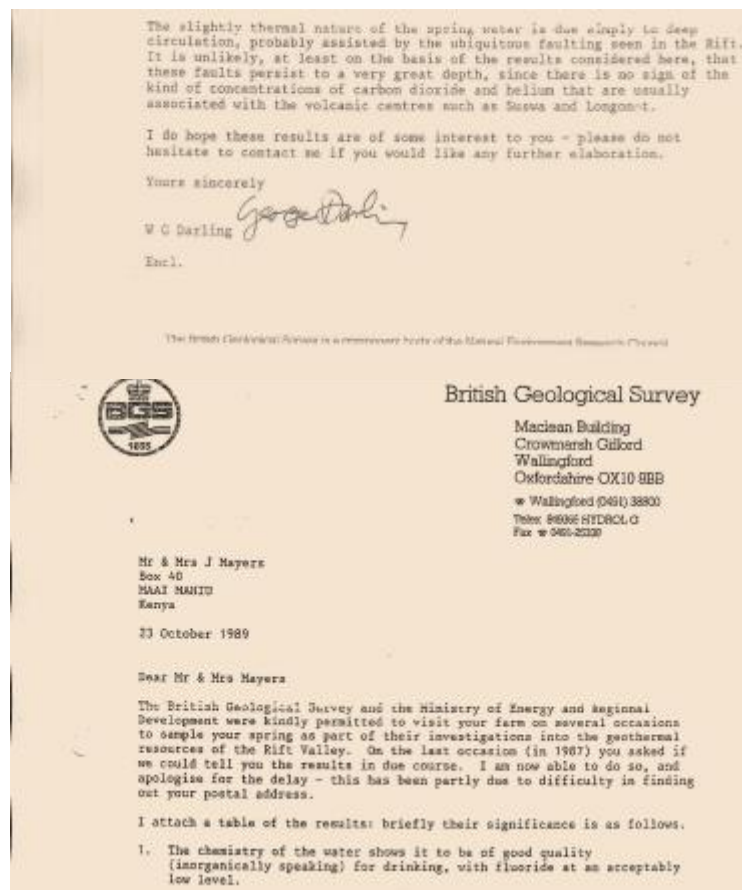
4 According to the British Geological Survey (Darling 1989): "The chemistry of the water shows it to be of good quality for drinking... with fluoride at an acceptably low level"... "The slight thermal nature of the spring water is due to deep circulation, probably assisted by the ubiquitous faulting seen in the Rift."

5 Rising through fine-grained volcanic rocks (igneous volcanic types including comendites, rhyolites, pantellerites and trachyrhyolites), Mayers is naturally filtered through inert substrata that lends it a gentle balance of minerals.

6 Mayers spring water originates from a single trusted artesian source located at the 300 acre Mayers Ranch surrounded by pristine indigenous forest.

7 Mayers is unprocessed spring water maintaining its natural properties and unique mineral content into the bottle.

8 Mayers is naturally alkaline. This, and its gently balanced mineral characteristics and purity, gives Mayers a silky smooth mouth feel and crisp taste unlike any other water.



About our Plant

1 Mayers is a pristine water rising from deep underground and naturally filtered over decades through layers of deep rock and sand, it is then micro-filtered to ensure that no particles caught as the water rises find their way into the final bottle.

2 Mayers water has a unique and natural fingerprint of minerals that it absorbs during its long underground journey. We do not add or take away anything from our water. The natural fingerprint of our water containing calcium, silica, potassium and other minerals remains the same from source to bottle.

3 From rising naturally to being gravity fed to our plant, Mayers water travels to the bottling hall under its own pressure.

4 Mayers water is bottled under stringent conditions, we use ozone to gently bubble through our rinse water systems and every bottle is rinsed before being filled.

5 Our filling area is enclosed in steel and glass with a positive pressure HEPA system that filters the air to less than 0.4 micrometers (μm) ensuring hygiene throughout the bottling process.

6. All our machinery is computer interfaced and adhere to strict quality control standards with methodical and rigorous sampling and analysis.

7 After rinsing and filling our water is immediately sealed with the tamper evident caps that are also sanitised before capping.

8 Mayers Sparkling uses a carbonation system that totally saturates our water at 3-4 ° Celsius using fine bead technology.

9 In addition to our in house laboratory, Mayers water is independently verified by ISO accredited laboratories (ISO/IEC 17025:2005) at regular sampling periods.

10 From being captured at source to filling, Mayers water is transported using high grade inert stainless steel pipes with glass viewing windows.





Automated Clean Room filling

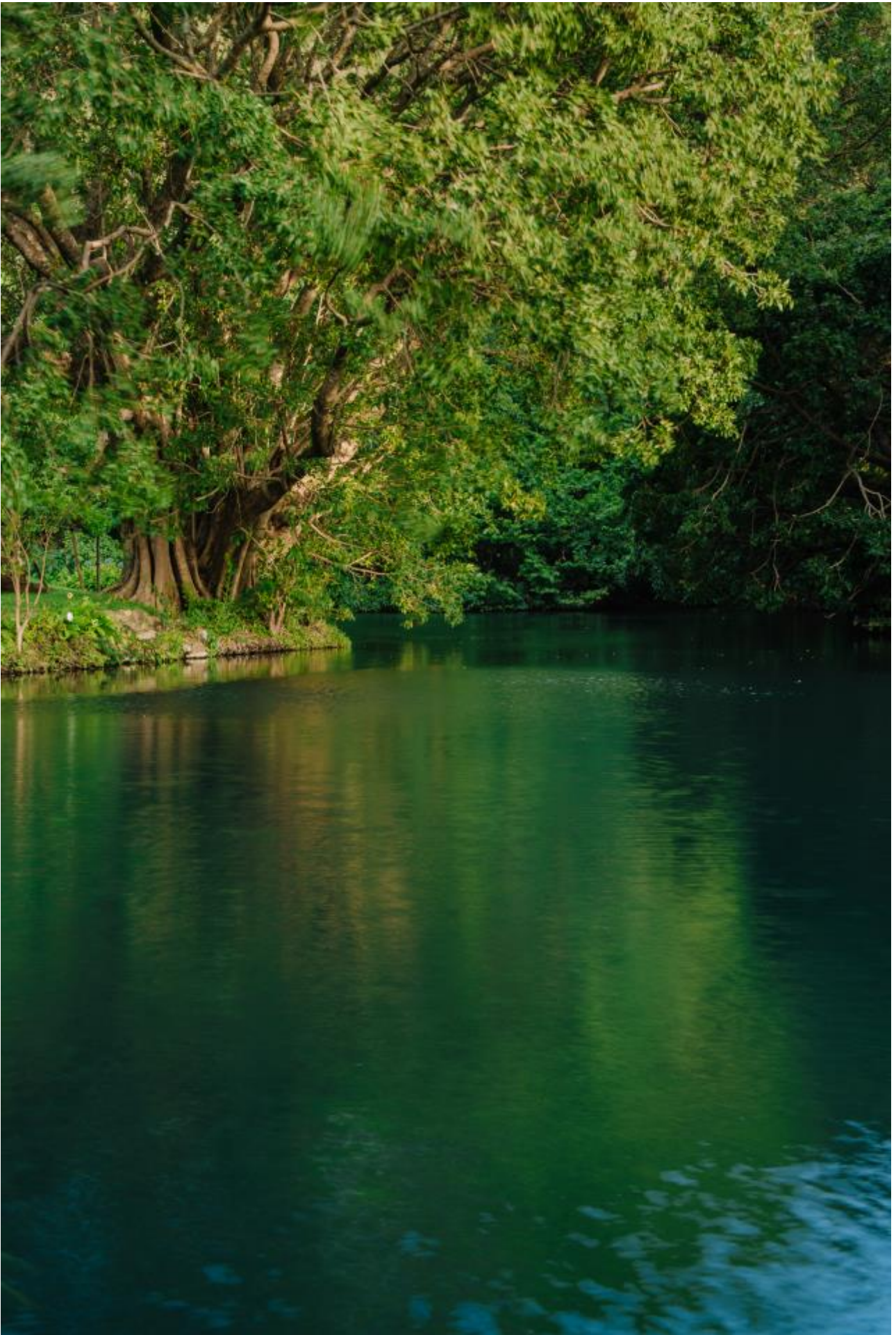


In-house Laboratory



Bottling Hall





All images taken on site at Mayers Ranch