We claim:

1. A process for the preparation of treated water fortified with micro-nutrients comprising:
   - pre-treating and sterilizing the water, ~~resulting in a pure permeate~~by filtering and passing the water through an activated carbon filter and an ultra violet lamp and dosing the water with anti-scalant and pH adjusting chemicals;
   - ozonating ~~said~~ the pre-treated and sterilized water by passing ozone through the water ~~permeate~~ for further sterilizing the water;
   - de-ozonating the ~~permeate~~ water to remove ozone by passing the ozonated water through an ultraviolet ozone destruction unit, thereby producing on line sterile water; and
   - dosing at least one bio-available micro-nutrient ~~and/or sanitizing agent~~ into the flowing de-ozonized water on line.

2. The process as claimed in claim 1, further comprising monitoring of online parameters during run production against control drink preparation standards.

3. The process as claimed in claim 1, wherein before the step of ozonization, the ~~permeate~~ water is ~~optionally~~ passed through the reverse osmosis (RO) membranes where it is stripped of all constituents, including most ions.

4. The process as claimed in claim 2, wherein the step of monitoring of online parameters during run production against control drink preparation standards comprises setting up the line monitoring standard to run according to the control drink TDS (Total dissolved Solids).

5. The process as claimed in claim 4, wherein the control drink TDS is a ~~characteristic~~ parameter of control drink preparation standards which is measured by the following steps:
   - preparing a batch of three control drinks ~~each of volume upto 1 litre with de-ozonated permeate~~ at the time of blending ~~the~~ concentrates, two of which must be from concentrate sampled from different sampling points of ~~the~~ a blending vessel;
   - diluting the blended concentrate in each control drink to 111 times its volume with de-ozonated ~~permeate~~ water, each of a volume up to 1 litre, during the time of blending;
   - stirring for mixing properly and stabilizing the batch;
   - measuring the TDS of the batch, which is the average of the three Control Drink TDS values that is consistent with each other.

6. The process as claimed in claim 4, wherein the line monitoring standard for TDS is the sum of TDS of de-ozonated permeate and TDS due to concentrate with a variation of +/- 10 percent.

7. The process as claimed in claim 2, wherein the step of monitoring of online parameters during run production against control drink TDS includes verifying that the product TDS matches with the control drink TDS.

8. The process as claimed in claim 5, wherein if control drink TDS is varying widely from each other, it indicates that further blending of 15 minutes is required before re-sampling.

~~9. The treated water fortified with the micro-nutrients as prepared according to the preceding claims.~~