



## CARIBBEAN FLAVOURS & FRAGRANCES LIMITED

226 Spanish Town Road, Kingston 11, Jamaica

Tel: 876 923 5111, Fax: 876 923 4323

### SUGGESTED FORMULA FOR FLAVOURED SYRUPS & STILL BEVERAGES (BAG JUICE)

#### TO MAKE A 55 GALLON FORMULA OF SIMPLE UNFLAVOURED SYRUP (65 BRIX)

<u>Ingredients</u>	<u>Quantity (metric)</u>	<u>Quantity (imperial)</u>
Granulated sugar	22.7 kg	50 lbs
Purified water	14 Litres	485 fl. oz
Sodium benzoate (dry)	24 grams	0.85 oz
Citric acid (dry)	192 grams	7 oz

#### MIXING INSTRUCTIONS

1. Place quarter of the water in the container, add the sodium benzoate to the water and mix until completely dissolved.
2. Add the sugar and half the water and mix until all solids are dissolved.
3. Dissolve the citric acid in the remaining quarter of water and add to the solution from step two (2).
4. If powdered colour is used, add it and mix thoroughly.
5. Finally, add the flavour and mix well till solution is the same throughout (homegenous).

#### TO MAKE BAG & BOX DRINK WITHOUT FRUIT CONCENTRATE

<u>Ingredients</u>	<u>Quantity (metric)</u>	<u>Quantity (imperial)</u>
Granulated Sugar	22.7 KG	50 lbs
Purified water	128 Litres	4320 fl. oz
Sodium benzoate (dry)	24 grams	0.84 oz
Citric acid (dry)	192 grams	1.14 oz

Flavour: The amount or dosage of flavour varies according to the flavour being used.  
The recommended usage is 55 fl.oz to 55 gallons of unflavoured syrup, which makes 303-330 gallons of finished drink.

Colour: The quantity is dependent on what you desire, e.g. 0.05 oz (1.42 g) of strawberry red colour can be added to 1 Gallon of strawberry (JM 114) flavoured syrup. However, large quantities require hot water to dissolve.

Preservatives & Additives: Extra Citric Acid can be added to enhance the taste of the syrup.  
However, Sodium Benzoate must not exceed 0.1% in the finished drink.  
Gums can be added for thickness.

1 ounce (oz) = 28.35 (dry ingredients)

1 pound (lb) = 454 grams (16 oz)

1 fluid ounce (fl. Oz.) = 29.57 mls  
(liquids)

1 Gallon = 3.785 Litres or  
3784.96 mls



# CARIBBEAN FLAVOURS & FRAGRANCES LIMITED

226 Spanish Town Road, Kingston 11, Jamaica

Tel: 876 923 5111, Fax: 876 923 4323

## SUGGESTED FORMULA FOR FLAVOURED SYRUPS AND STILL BEVERAGE (BAG JUICE)

### Recommended Flavour Dosage and Application Chart

JM#	Name	Dosage	
		Non-alcoholic beverage: oz per Gal of unflavoured syrup	Alcoholic beverage: oz per 10 Gal Liquer
14	Kola Champagne	3/4- 1 fl. Oz	1 1/4- 1 1/2 fl. Oz
16	Sol. Essence of Lime	3/4- 1 fl. Oz	
32	Ginger Beer	3/4- 1 fl. oz	
36	Permacloud Pineapple	3/4- 1 fl. oz	
58	Permacloud Orange	3/4- 1 fl. oz	
68	Strawberry	1 fl. Oz	
114	Strawberry emulsion	1- 1/4 fl. Oz	
157	Grape	4-5 fl. Oz	
432	Fruit Punch	1 fl. oz	

All other applications (baking, savoury etc.) and dosages of other flavours can be obtained from the Laboratory.

Remember flavours can be combined to give a more exciting taste, call for free advice today.

*1 ounce (oz) = 28.35 (dry ingredients)*

*1 fluid ounce (fl. Oz.) = 29.57 mls (liquids)*

*1 pound (lb) = 454 grams (16 oz)*

*1 Gallon = 3.785 Litres or 3784.96 mls*