Kiel's Flavor Concentrate

Instructions

Making Syrup

Read carefully.
Longneck bottles if included are 750 mL

1 **--IMPORTANT--**

Always shake concentrate well <u>every time</u> before pouring:

Ingredients of concentrates separate quickly so it must be shaken **<u>every time</u> right before pouring onto measuring cup** (<u>not just the first per batch</u>). This is the most important step. If not, later batches will taste bland.

2 **Pour**

- **500 grams refined white sugar**
- **25 mL Kiel's Flavor Concentrate**

into your **750-mL longneck bottle** container then fill with purified water.

If you have a **1,000-mL bottle (1 liter):**
Pour **670 grams refined white sugar**,
then add **30 ml concentrate** into your **<u>1,000-ml bottle</u>** container and fill with purified water.

Warning: Use less or more sugar depending on your preference, but we do **<u>not</u>** recommend using too much concentrate (no more than 30-ml) because it may produce a strong taste.

Alternative option: If you have a **hand blender** or **electric mixer**,

1 - Mix 500 g sugar + 360 g water for at least 1 minute
2 - Pour into empty 750-mL plastic bottle
3 - Add 25 mL concentrate immediately*
4 - Shake well

For 1-L bottle, use 670 g sugar + 500 g water + 30 mL concentrate
*If syrup is stored without mixing in concentrate, it will spoil quickly

3 **Shake** until sugar is mixed. The easiest, fastest, and most efficient way to shake is clockwise and counterclockwise.

4 **Add** more purified water until full.

5 **Shake** again for 2 to 5 minutes until sugar is completely dissolved and no sugar granules are visible.

It's ready. Pour on shaved ice.

For slush machines:

Pour <u>3 parts</u> cold water to <u>1 part</u> syrup

Adjust ratio based on your preference. Slush usually forms after around 45 to 75 minutes* for the average slush machine. Using cold refrigerated water helps speed this up.

***For slush machines, if slush does not form within 45 to 75 minutes when using 3 water : 1 syrup ratio, you can add from 250 ml to 750 ml water and adjust ratio. AVOID using less than 11% or more than 22% sugar** of the total weight of your slush mixture.

Quality product of KielSyrup Manufacturing

Enjoy 100% imported flavor ingredients handpicked from the best ingredient companies from the US and Spain and precisely formulated by Alma Ocampo, food engineer with 38 years' experience in food research and development.

Shelf-Life of Syrup Made

Average 3 or more weeks if not refrigerated
Average 3 months if refrigerated

Keep concentrates and syrup away from sunlight and heat to preserve its freshness and flavor

For leftover slushies at the end of each day, store in a refrigerator or clean cooler for use the next day, but dispose at the end of the week. Clean slush machine daily.

Tips for making the best shaved ice:

1.) For best results, use freshly shaved ice. Pre-crushed ice left in the cooler for even a few minutes will become wet and crunchy, which will make your snow cones taste bland and harder for customers to eat.

2.) Do not mix the shaved ice after pouring syrup or do what you usually do with *scramble*, because the ice will just melt, become watery, and taste will become bland. Just let the syrup spread by itself. You can also tell this to your customers.

3.) Please avoid making your snow cones too sweet. Too much syrup does NOT make your snow cones taste better. Recommended amount of syrup: Stop pouring when about 75% of the ice is colored or use the guide below:

For tarpaulin designs, download at www.kielsyrup.com/signs

If you are not 100% satisfied with our product (e.g., taste, color) and service, then please tell us immediately instead of rating us so we can solve it and continue to improve our product and service for you.

Feedback & Suggestions: Chat us at fb.com/kielsyrup (Press Send Message)

Suggested Syrup Serving / Yield / SRP
20 mL / 4oz cup (make 37) SRP: P8
26 mL / 7oz cup (make 28) SRP: P10
30 mL / 8oz cup (make 25) SRP: P12
35 mL / 10oz cup (make 21) SRP: P15
40 mL / 12oz cup (make 18) SRP: P20
45 mL / 14oz cup (make 16) SRP: P22
50 mL / 16oz cup (make 15) SRP: P24
55 mL / 18oz cup (make 13) SRP: P27

Pourers: Use 2nd ring from the top. No need to insert fully.