

# Kiel's Snow Cone Concentrate

## Instructions

### Making Syrup

Read carefully.

Note: Longneck bottles if included are 750 mL

1

**\*\*IMPORTANT**

**Always shake concentrate well every time right before using.**

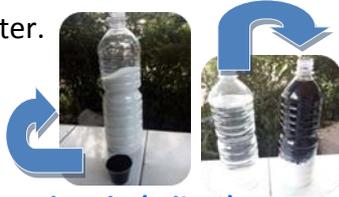
Ingredients of concentrates separate quickly so it must be shaken **every time right before making every 1 bottle of syrup** (not just your first bottle per batch). This is the most important step. Never forget.

2

**Pour**

- 500 grams refined white sugar,
- 25 mL Kiel's Snow Cone Concentrate

into your **750-mL longneck bottle** container and 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 **1,000-ml bottle** container and fill with purified water.



Tip: if you have a **blender** or **electric mixer**,



- 1 - Mix 500 g sugar + 410 g water for at least 1 minute
- 2 - Pour into empty 750-mL plastic bottle
- 3 - Add 25 mL concentrate
- 4 - Shake well

For 1-L bottle, use 670 g sugar + 550 g water + 30 mL concentrate

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 to make the best-tasting snow cones, snow balls, or shave ice.

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

## Shelf-Life of Syrup Made

2-3 weeks if not refrigerated.

2-3 months if refrigerated.

Keep concentrates away from light and heat to maintain its flavor and color levels when storing.

Thanks for purchasing



# Kiel's Snow Cone Concentrate

Enjoy 100% imported flavor ingredients handpicked from the best ingredient companies in the US and Spain and precisely formulated by Alma Ocampo, food engineer with 34 years experience in food research and development.

## 3 tips for making the best snow cones:

**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.) If available, use larger blocks** of ice instead of small ice cubes when applicable to your shaver.

**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.

*If you are not 100% satisfied with our product (e.g., taste, color) and service, even if you want to change the tiniest detail, then please tell us immediately so we can continue to improve our product and service for you.*

**Feedback & Suggestions:  
Contact us  
anytime.**

**Salamat po!**

### Suggested Amounts of Syrup per Serving

20 mL / 4oz cup (make 37 snow cones)

26 mL / 7oz cup (make 28 snow cones)

30 mL / 8oz cup (make 25 snow cones)

35 mL / 10oz cup (make 21 snow cones)

40 mL / 12oz cup (make 18 snow cones)