



Kiel's Slush Concentrate

Instructions

Making 1L Slush Syrup:

Read carefully.

1

****IMPORTANT**

Always shake concentrate well every time right before using.

Ingredients of concentrates will separate over time so it must be shaken **every time right before making every bottle of syrup** (not just the first time). This is the most important step.

2 **Pour**

- **670 grams refined sugar,**
- **30 ml Kiel's Slush Concentrate** into an empty 1000-ml bottle then fill with purified water.



Or distribute **2 kg sugar** into 3 bottles (1-liter containers), pour **30 ml** of concentrate each, then fill your 3 bottles with purified water.



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



- 1 - Mix 670 g sugar + 550 g water for at least 1 minute
- 2 - Pour into empty 1L plastic bottle
- 3 - Add 30-ml concentrate
- 4 - Shake well

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 3L water first into your slush machine, then add 1L syrup to make 4L of slush.

WARNING: DO NOT USE LESS THAN 11% OR MORE THAN 22% SUGAR of the total weight of your slush mixture.

Using less than 11% will freeze your slush and damage your machine. Using more than 22% will not result into slush.

Proportions:

1L syrup +3L water = 4L slush

1½L syrup +4½L water = 6L slush

2L syrup +6L water = 8L slush

2½L syrup +7½L water = 10L slush

3L syrup +9L water = 12L slush

3½L syrup +10½L water = 14L slush

4L syrup +12L water = 16L slush

4½L syrup +13½L water = 18L slush

5L syrup +15L water = 20L slush

Shelf-Life of Syrup Made

2-3 weeks if not refrigerated.

3 months if refrigerated.

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

Thanks for purchasing



Kiel's Slush 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 of experience in food research and development.