



SIMPLE SYRUP MADE SIMPLE

Simple syrup is the base for the making of all snoball flavorings and is so named as it is “*simple*” to make. The basic simple syrup formulation is made with a 50/50 mixture of sugar and water. The mixture is 50% sugar measured by weight, dissolved in 50% of water measured by volume - 5 lbs or 80 dry ounces of sugar dissolved in 80 fluid ounces of water.

To make 1 gallon of simple syrup, dissolve 5 pounds of sugar into 2½ quarts, or 80 ounces of water. The water should be at room temperature. The use of warm or hot water is neither necessary or recommended as this will only result in having to wait for the syrup to cool before being ready for use.

The easiest method to make simple syrup is to mix the water and sugar in a SnoWizard[®] mixing container with a stirring paddle. Mixing containers come in 10, 20 and 32 gallon sizes, have graduated markings for measuring water and sugar, and come complete with lid and pouring spigot. The syrup can be made quickly and efficiently with no mess in as little as 30 minutes.

To make a batch of simple syrup, first add the proper amount of water to the mixing container, and then slowly pour in the sugar while stirring with the paddle. The sugar will be very difficult to stir up from the bottom if added before the water. Allow the mixture to rest for 10 minutes, then stir again with the paddle. Allow the mixture to rest another 10 minutes, and then stir again. The mixture should be ready for use after a final rest of 10 minutes.

PRESERVING SIMPLE SYRUP

Simple syrup will keep on average for a period of 7 to 10 days depending on the ambient room temperature. Flavorings made with the simple syrup will have the same shelf life. This period can be shortened to just a few days if the syrup is kept in a warm environment. Sodium Benzoate, a preservative, may be added to the simple syrup to extend the shelf life. Sodium Benzoate is the same preservative that is used in most soft drinks. However, like a 2-part epoxy glue, the Sodium Benzoate needs a catalyst to activate its preserving properties and therefore an acid must be used with it. Citric Acid is the recommended acid for use with the Sodium Benzoate. However, most other approved food acids such as phosphoric, tartaric and Malic acids will suffice.

Simple syrup can be preserved for months by adding 1 ounce of sodium benzoate with ¼ ounce of citric acid, per gallon of simple syrup. Each ingredient must be added separately and stirred into the syrup separately and thoroughly. Caution should be taken not to allow the sodium benzoate and citric acid to come into direct contact with each other as they will solidify. The sodium benzoate and citric acid will not affect the taste of the simple syrup or the flavors made with it.

To preserve simple syrup, the preservatives must be added to the simple syrup or RTU flavoring at the time it is made. Adding them to RTU flavorings or simple syrup that is more than several days old will not stop or prevent the growth of mold that has already begun in microscopic form. Always add the preservatives to your simple syrup at the time the syrup is made.

Mixing Ready to Use (RTU) Syrup			Optional Preservatives	
To Make:	Water	Sugar	Citric Acid	S. Benzoate
1 Gallon	2 Quarts and 16 oz	5 lbs	¼ oz	1 oz
5 Gallons	3 Gallons and 16 oz	25 lbs	1¼ oz	5 oz
10 Gallons	6 Gallons and 32 oz	50 lbs	2½ oz	10 oz
15 Gallons	9 Gallons and 48 oz	75 lbs	3¾ oz	15 oz
20 Gallons	12 Gallons and 64 oz	100 lbs	5 oz	20 oz
25 Gallons	15 Gallons and 80 oz	125 lbs	6¼ oz	25 oz

MIXING OF FLAVORS

Before pouring any flavoring concentrates to make flavors, tighten the cap and shake the container vigorously to insure that the concentrates are mixed thoroughly. This should be done before each and every use. Failure to vigorously shake the flavoring concentrates may result in the finished flavor having an abnormal taste. Separation of certain oils and flavoring compounds may occur when flavoring concentrates are at rest on a shelf and have not been used for a while. Please instruct all employees.

To mix ready-to-use (RTU) flavors, vigorously shake the bottle of concentrate, then measure 4 ounces of the desired SnoWizard® flavoring and pour into a plastic gallon jug. Fill the container with simple syrup, cap, tighten and then shake well.

CITRIC ACID

Citric acid, often and mistakenly referred to as a fruit acid by many, is present in all SnoWizard® flavoring concentrates that are derived from a citrus type fruit. Citrus type concentrates are formulated with the proper amount of citric acid to produce a true-to-the-fruit citrus tartness for their respective flavor.

If extra tartness is desired for a specific flavoring, then additional citric acid can be added to the RTU flavor. The recommended usage is ¼ to 1 ounce of citric acid to each gallon of RTU flavoring for a mild to medium increase in tartness. To produce a tartness level that results in an acute increase in tartness that will pucker one's tongue, add 3 to 5 ounces of additional citric acid per gallon of RTU flavoring.

SNOSOUR® SOUR ACID MIX

SnoSour® is a specially formulated sour acid mix developed by SnoWizard® to produce a really, super tartness in any desired flavoring. Much stronger and tarter than citric acid, less SnoSour® can be used to achieve a greater tartness effect. To make super sour flavors like Sour Grape, Sour Cherry or Sour Lemon, add 3 to 5 ounces of SnoSour® to any desired gallon of RTU syrup. SnoSour® can also be sprayed directly on the tops of SnoBalls to create Sour Tops or Warhead Tops.

